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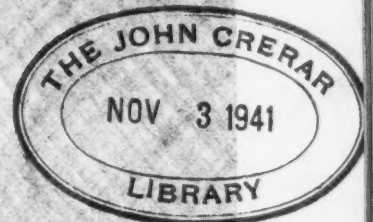
NOVEMBER 1, 1941

NUMBER 16

THE NATIONAL **Provisioner**

Leading Publication in the Meat Packing and Allied Industries Since 1871

**PRESCO
PICKLING
SALT**



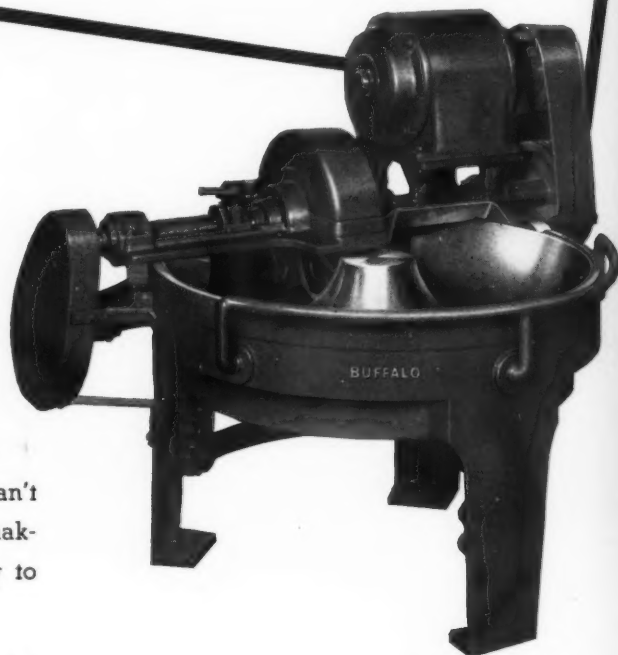
FOR ALL FAST CURING

MADE ONLY BY
THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.
Established 1877



To Compete at a Profit **YOU CAN'T AVOID MODERNIZATION**

New Buffalo 44-B and
49-B Silent Cutters cut
more sausage meat in
less time...at less cost.



● Yes! To compete at a profit you can't avoid modernization. Your sausage making equipment must be efficient, easy to operate and economical to use.

The new Buffalo non-emptying silent cutters are your answer to profitable management. These outstanding machines cut more sausage meat in less time and at less cost. The new type short knives are cool-cutting thereby improving the quality of the finished product. Faster cutting is assured by the new modern design and construction arrangement... actual tests have proven that these two new Buffalo

Silent Cutters can actually reduce cutting time by as much as 20%. Sturdy guard rail makes loading easier... provides complete safety to operator. And best of all, these machines are economical to operate.

Now's the time to get ahead of competition. Write for full details and descriptive circular. Find out how you can profit by modernization.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo

QUALITY SAUSAGE MAKING MACHINE



What Clear,
Sparkling Casing
Doesn't Split
When Sliced?

VISKING

Ask About These Sales-Making Advantages:

- 1** "VISKING" casings will not split or shatter in the slicing machine... no particles of casing get between the slices.
- 2** "VISKING" casings are easy to handle... speed up production... lower costs.
- 3** "VISKING" casings conform to the product. This eliminates the possibility of spoilage between the casing and surface of the meat.
- 4** "VISKING" casings are easy to slice. Each slice is clean and uniform... eliminates waste for dealers.

- 5** "VISKING" casings hold the loaf when sliced. The casing remains secure... the loaf will not slide out.

Important: For complete protection and all-around satisfaction, there is no substitute for a "VISKING" casing.

It costs no more to pack your meat products in "VISKING" casings

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6733 WEST 65TH STREET, CHICAGO, ILL., U.S. A.
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and NEW ZEALAND: Henry Berry & Co., Pty., Ltd., Main Offices, Melbourne
and Wellington; Branches throughout Australia and New Zealand.

"VISKING" is the registered trade mark of the Visking Corporation

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

NOVEMBER 1, 1941

Number 18

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute

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The National Provisioner—November 1, 1941

LARD IMPROVEMENT PAYS!

Improvement in the quality of lard not only pays dividends in increased acceptance and more sales, but in most cases a distinct saving in refrigerating and operating costs is effected by utilizing efficient equipment.

Such is the record set by lard processors who use the Votator.

Votator-processed lard is characterized by its extra smooth, waxy texture, uniform whiteness and moisture content and piping qualities.

That contribute to un-lard, such as crumbly texture, streaky, uneven much separation and is eliminated by using

my brings consum-see

The "better the raw fat, the better the lard" is an axiom in lard processing. However, the Votator will make a better product than can be made by any other process using the same quality fat!

The Votator employs a proved principle of chilling and plasticizing lard not to be found in any other equipment.

In the Votator, a high ratio of heat transfer surface to the volume of material is employed to assure instantaneous chilling and result-

ant minute crystallization. The Votator's heat transfer sur-

face is kept clean, free from building up and retardin-

g lard con-tub chis set and too qu-

under mild cylinder, which lization is rais-

of the material low its melting

Some of the Votator's outstanding advantages are:

Constant Uniformity of Product. Accurate control of rate of chilling, air content and plasticity keeps the variable factors under control at all times. Assures uniformity.

Elimination of Separation. Instantaneous chilling and adequate agitation under pressure practically eliminates separation—and summer complaints.

No More Grainy Lard. Smooth, creamier lard is produced due to instantaneous chilling plus extrusion under high pressure.

Absolute Control of Air Content. Mechanical control eliminates guesswork. Air or an inert gas such as nitrogen can be added exactly as desired, or all air can be excluded.

Greater Stability. Rancidity is reduced and longer shelf life is assured as a result of complete crystallization plus full control of air and moisture.

Elimination of Excessive Moisture. Closed system prevents moisture in lard due to condensation.

Protection Against Contamination. No danger of exposing lard when chilling Votator's completely closed system.

NOW

is the time to switch to VOTATOR processing!

The Votator will easily improve the quality of your lard, give it new sales appeal, yet at the same time reduce refrigeration and operating costs!

Benefit by the added advantages you get with a Votator—full protection of a closed system! Uniform lard at all times! Mechanical control that is practically automatic! An improved product that looks better, sells better and costs better!

Write today for new booklet, "Improving Lard". It's chock full of valuable information!

THE GIRDLER CORPORATION, INC. LOUISVILLE, KY., U.S.A.

The

VOTATOR

CONTINUOUS, CONTROLLED, CLOSED-SYSTEM FOR CHILLING AND PLASTICIZING LARD

Available in two standard sizes. Senior model capacity from 9,000 to 11,000 lbs. of lard per hour. Junior model capacity from 3,000 to 4,000 lbs. per hour.



WHAT IS YOUR CUSTOMER THINKING TODAY?



PREVENTION OF WASTE is in the front of every shopper's mind. It has become a national responsibility. And also an economic necessity... to the housewife making her budget meet rising food prices.

Thus the protective qualities of "Cellophane" have come to play a more vital role than ever before. First, in protecting the product on its way from manufacturer to consumer. Second, in protecting the product during use in the consumer's home. Your customer knows a product in "Cellophane" gives maximum assurance against waste.



DU PONT OFFERS YOU A SPECIAL SERVICE... If you use "Cellophane" cellulose film, our representatives will examine your packaging methods and make any possible suggestions for more efficient and more economical operation. No obligation. Write: "Cellophane" Division, E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.



Listen to "Cavalcade of America" every Monday evening over coast-to-coast NBC Red Network.

"CELLOPHANE" IS A TRADE-MARK OF E. I. DU PONT DE NEMOURS & CO. (INC.), WILMINGTON, DELAWARE

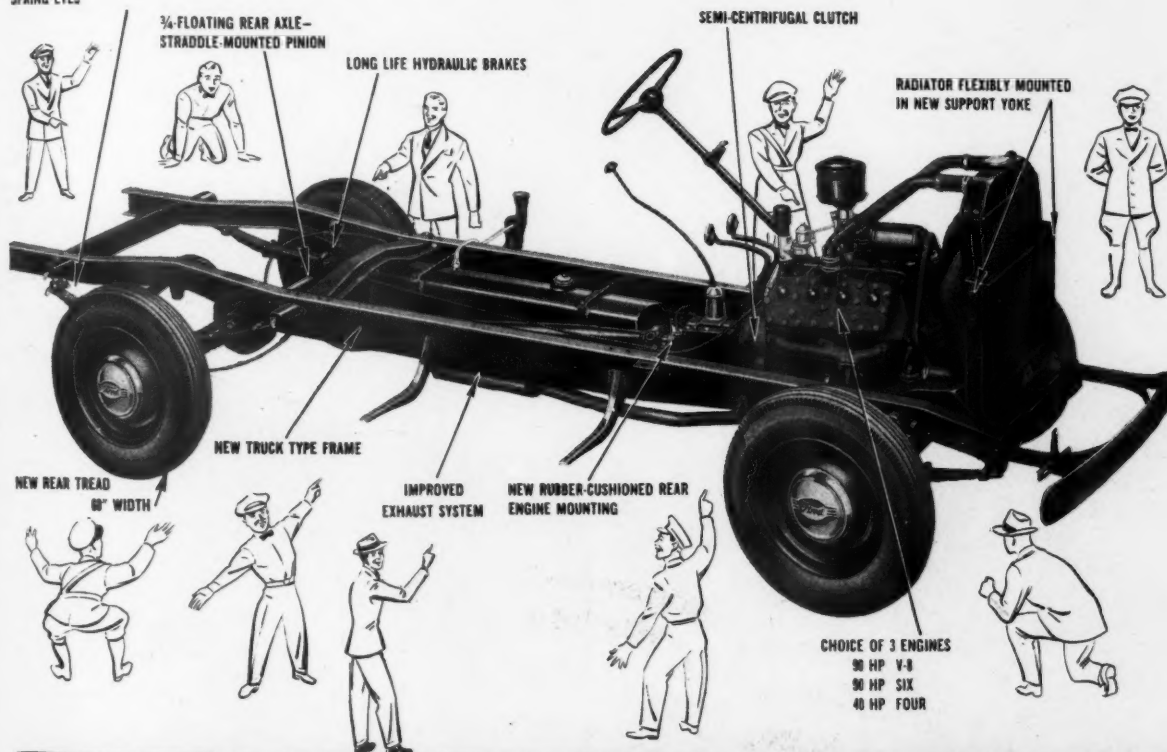
For 1942 - Completely new TRUCK-TYPE 114-Inch Commercial Car Chassis

● For faster, top-capacity schedules in 1942 . . . operators of the lighter type of equipment are now offered Ford Commercial Cars which are built with the ruggedness of trucks!

These units have many of the extra-quality truck-type features of Ford 1-Ton and $\frac{3}{4}$ -Ton Trucks. They are available with a choice of *three* Ford engines: the improved 90 hp V-8, the new 90 hp Six, and the 40 hp Super-Economy Four. They are the finest, toughest, hardest-working commercial cars Ford has ever built!

Your Ford dealer is now displaying the 1942 Ford Trucks and Commercial Cars. Ask him about an "on-your-job" test of the Ford combination your loads require.

NEW SEMI-ELLIPTIC SPRINGS,
STEEL-BACKED BRONZE-BUSHED
SPRING EYES



CHOICE OF 3 ENGINES
90 HP V-8
90 HP SIX
40 HP FOUR



FORD TRUCKS and Commercial Cars





The frost is on the punkin
And the atmosphere is rare
With smells of good pork sausage
On the chilly autumn air.

No food e'er was invented
To stir man's appetite
Like good old fashioned sausage
That's mixed and flavored right.

But there's the trick, my friend,
To catch that tangy savor,
Yet you can do it every time
By using Stange flavor.

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SOLUBLE SEASONING • PEACOCK
CERTIFIED FOOD COLORS • BAKING
INKS • NITRITE TABLETS
CURING TABLETS

The Packer Craned His Neck



HE COULDN'T BELIEVE A PIG SKIN
COULD BE SO SMOOTH *and* CLEAN—SO
FREE OF HAIR, BRISTLES, *and* ROOTS



The handsome hams and picnics
from Brisgo*-treated smoothies entice

buyers and make life easier for pack-
ing house salesmen.

Smart packers dehair with Brisgo
to cut costs, save time, get greater
yield of better cuts, and to obtain
cleaner skins.

Write for a new, entertaining book-
let: "This Little Pig Went to Market."

MAIL THE COUPON FOR FULL INFORMATION

 <p>U.S. PAT. OFF. REG. DES. MAR. 2, 1937</p> <p>NAVAL STORES DEPARTMENT</p> <p>WILMINGTON, DELAWARE</p> <p>Branch Offices: Chicago - New York - St. Louis - San Francisco - Los Angeles</p>	 <p>HERCULES POWDER COMPANY INCORPORATED 910 Market St., Wilmington, Del.</p> <p>Please send information about BRISGO</p> <p>Name _____</p> <p>Company _____</p> <p>Street _____</p> <p>City _____ State _____</p> <p>MM-37</p>
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WITH REPLACEMENT MATERIALS
SO SCARCE—MAINTENANCE
IS MIGHTY IMPORTANT...

Protect Your Refrigeration Plant *with* **CALCIUM CHLORIDE BRINE**

For Any Industry's Refrigeration Needs

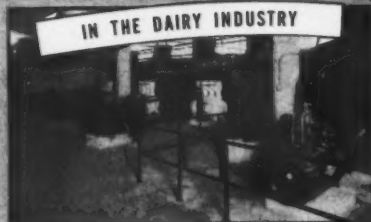
IN THE BREWING INDUSTRY



IN THE COLD STORAGE BUSINESS



IN THE DAIRY INDUSTRY



FOR THE ICE ARENA . . .



- ✓ Steadier Operation!
- ✓ Faster Freezing!
- ✓ Less Corrosion!
- ✓ Lower Maintenance Cost!
- ✓ Less Repairs!

Read THE INTERESTING FACTS NOW:

Now, more than ever, it is to your best interest to maintain your refrigeration plants at peak efficiency. Specify calcium chloride brine—the most satisfactory refrigeration medium. With calcium chloride, plants experience less corrosion and fewer repair periods. So, to save money, time and worry—specify calcium chloride brine. Investigate now. Write for valuable data—no obligation.

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•
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30 Rockefeller Plaza, New York City

CALCIUM CHLORIDE *for Refrigeration*



"Canned food is helping to build a new America,"

says Milo Perkins

As Administrator of the U. S. Surplus Marketing Administration, Milo Perkins was the world's largest buyer of canned foods. He initiated the Stamp Plan for distributing surplus foods, and directed national expansion of the "one hot meal a day" program for undernourished school children. He is now Executive Director of the new Economic Defense Board. He says:

"If all the people in the United States could afford to eat and could be educated to eat all the vegetables, fruit, meat, fish, milk and other vitamin-rich foods they need to bring our national health up to a high level, there would be no surpluses of these foods.

"We would actually have to produce more meats, more of most fruits and vegetables, more dairy products to meet the demand. And we would be taking great strides toward making Americans the healthiest, strongest people in the world. We would be moving away from an era in which we have been commodity-rich but consumption-poor.

"Every mother, every housewife can play an important part in the National Nutrition Program if she will feed her family more vegetables, fruit, meat, fish and milk—more foods abounding in vitamins and minerals, including those prepared for convenient, economical use by the canners of America."

CHECK YOUR DAILY DIET BY AMERICA'S NEW "NUTRITION YARDSTICK"

(Recommended by the U. S. National Nutrition Council)



ARE YOU SERVING ENOUGH VEGETABLES? At least two servings daily, one of them a green leaf or yellow vegetable. Canned vegetables are carefully prepared to conserve their natural vitamins and minerals, economical and convenient to serve, available in great variety all year round.

ARE YOU SERVING ENOUGH FRUITS? At least two servings a day. One should be a good source of Vitamin C, such as grapefruit (fresh or canned) and oranges.

Canned fruits are important sources of essential vitamins and minerals, are carefully selected for flavor and color, easy and inexpensive to serve.

ARE YOU SERVING ENOUGH MEAT AND FISH? One serving a day of meat or fish.

Canned prepared meats and canned seafoods are valuable protein foods, supplying important vitamins and minerals—practical and convenient to serve.

ARE YOU SERVING ENOUGH MILK? One quart for every child and every pregnant woman or nursing mother; at least one pint for every adult.

Canned milk is a wholesome, economical food—well balanced with important protective vitamins and minerals.

ARE YOU SERVING ENOUGH SOGS? At least one a day per person.

NOTE: Round out this protective diet with whole grain cereals and enriched bread, butter or vitamin-enriched margarine, and anything else the family likes to eat!

Contributed in the interests of the National Nutrition Program and the canners of America by

CONTINENTAL CAN COMPANY

MANUFACTURERS OF CONTAINERS FOR INDUSTRY AND DEFENSE NEEDS

Millions of consumers will see this full page, full color advertisement in the November 1st issue of The Saturday Evening Post. It's Continental Can Company's third advertisement supporting both the National Nutrition Program and canned foods, and No. 9 in our Post series designed to help our customers by promoting products that come in cans. Free reprints are available.

PREDICAMENT OF A "P. A." WHO DOESN'T KNOW ABOUT LARDBAK



...Switch to

Look out there, Mr. P. A., don't get thrown for a loss in that continuous dash around end. If wrapping and packaging costs on your lard and shortenings are giving you the old rassmatazz just go into a huddle with LARDBAK, the All-American Lard-liner and money-saver. Savings of from 2 to 3 cents a pound is not an uncommon score to chalk up for good old LARDBAK.

LARDBAK

AND SAVE THE DIFFERENCE.

RHINELANDER PAPER COMPANY • RHINELANDER, WIS.

FOR PRODUCTION INSURANCE *buy Westinghouse*

TIME SAVERS FOR INDUSTRY

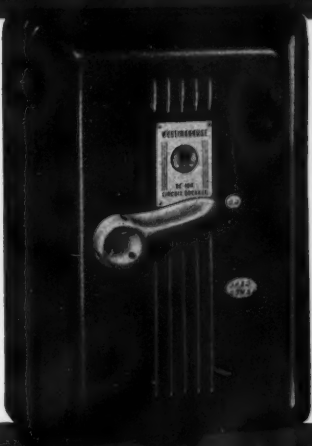


WESTINGHOUSE
DE-ION
LINESTARTER

WESTINGHOUSE "DE-ION" LINESTARTER

Magnetic Across-the-line
Starter
CLASS 11-200

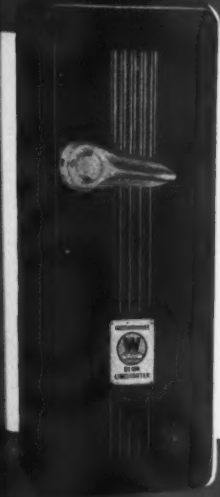
Push-button operated—built-in or mounted separately. Small, compact construction saves space. Bi-metal overload protection—hand or automatic reset. "De-ion" protection for contacts reduces maintenance. Vertical magnet operation speeds contact opening and prevents accidental operation.



WESTINGHOUSE AB-1 BREAKER

For Circuit Protection


Eliminates switch and fuses. Bi-metal overload protection. "De-ion" protection for contacts. Saves maintenance time and production time—circuit outages can be restored by operator. No live parts exposed. Door opens only when switch is in "Off" position. Occupies approximately 40% less space than switch and fuses.



WESTINGHOUSE COMBINATION LINESTARTER

For Motor Control and Circuit
Protection
CLASS 11-206

Magnetic motor starter—motor-circuit switch—motor overload protection—nofuze circuit protection—all in one unit. Bi-metal gives permanently accurate overload protection. "De-ion" quenchers protect contacts—save maintenance. Four-in-one Unit saves installation time—saves space—saves wiring—provides greater protection for operators.



WESTINGHOUSE "DE-ION" MOTOR WATCHMAN

Manual Across-the-line Starter
for Motors up to 7½ hp.
CLASS 10-100

Quick - make, quick - break toggle action prevents "teasing" contacts. "On," "Off," "Tripped" positions self-indicating. Bi-metal disc overload protection. "De-ion" protection for contacts. Ample wiring space. Rust-resisting parts. Silver contacts. Key-hole mounting for quick, easy installation.

J-21147-A

Call your nearest Westinghouse Sales Office or Distributor

Westinghouse

MOTORS AND CONTROL





*I have to Judge
by
APPEARANCE—*

*SO I
BUY SAUSAGES
THAT ARE
PLUMP AND
FRESH-
LOOKING!*

**Armour's Natural Casings Cling to the Meat
... Give Better Looking Sausages**

Housewives choose the brand of sausages they purchase by how good they look in the meat case. And, of course, they pick plump, fresh-looking sausages every time. That's the kind of sausages you get when you use Armour's Natural Casings — because high elasticity keeps these casings clinging tightly to the meat.

You can give flavor-appeal to your sausage products with Armour's Casings, too, because

they seal-in the natural meat juices that add so much to sausage taste.

You'll like Armour's Natural Casings . . . they're strong—to resist breakage...and there's a size and type for every sausage variety.

Next time you need sausage casings, remember all these advantages. Order Armour's Natural Casings — your nearest Armour branch can supply you conveniently and quickly.

ARMOUR'S NATURAL CASINGS

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 105

NOVEMBER 1, 1941

Number 18

Now Is the Time to Win With Lard

ONE conviction THE NATIONAL PROVISIONER gained from the annual convention of the American Meat Institute is that lard today is in a more favorable strategic position "to go places" than has been the case in many years. Now, if ever, is the opportune time for all packers, particularly those who have been clamoring for action for decades, to put forth a wholehearted effort to win a better place for lard in the shortening picture.

A number of factors in the situation support this view. Important among these is the fact that, due to the knowledge gained from long and patient research, and the work of the American Meat Institute in encouraging better processing methods, the average quality of lard has improved materially. One hundred and twenty or more packers are today producing lard "up to or above the minimum standards of the Institute."

Every packer who produces high quality lard is playing an important part in winning consumer friendship for this industry product. Since it is little or no more difficult to make high quality product than an inferior lard, average quality should continue to improve.

The mere fact that a greater quantity of high quality lard is being made available to housewives should help to increase sales of the product. Additional stimulation to persuade housewives to go back to lard will be created by the Institute's lard campaign, which is now getting under way. This will take the message of lard—its shortening value and nutritional qualities—to home economists, schools, physicians and housewives.

A more opportune time probably could not have been selected for expounding the merits of lard. Nutritionists and governmental and other agencies are doing much to improve the diet of the average citizen and to give food and nutritional facts to all the people. Housewives' minds are being conditioned to evaluate foods in terms of digestibility, nutritional value, calories, vitamins and general desirability, and to compare one product with another for these values and in terms of cost. High quality lard has no superior among shortening products; recognition of its position will grow as food and nutritional facts are broadcast. It may be expected that quality lard consumption will increase in direct proportion to the gain in consumer knowledge.

The ball is rolling toward greater acceptance and consumption of lard. The sure way to keep the ball

rolling is for every packer to get his shoulder behind it and push vigorously—push by improving the quality of his product and driving home the facts about lard to the housewives in his sales territory.

Members of the industry should be particularly careful not to become too satisfied with results because of brisk demand and good prices. Lard's situation is improving, but there is a long way to go and the road is rough. There may never be a better opportunity to put lard in its deserved position in public esteem and the shortening picture. It will be tragic if the industry does not capitalize on it.

• • •

More Tax Reserve Needed

RESERVES for federal taxes absorbed a much higher percentage of earnings before taxes in the first half of 1941 than in the corresponding period last year, according to an analysis of the statements of 275 industrial companies by the division of industrial economics of the National Industrial Conference Board.

This year these companies in the aggregate set aside 51.6 per cent of their earnings for federal taxes, as compared with 26.7 per cent last year, so that net income after taxes was only 20 per cent higher than last year, despite the fact that before federal taxes the increase in earnings amounted to 82 per cent.

Six companies manufacturing aircraft and parts set aside 67.5 per cent of earnings this year as against 21.1 per cent last year; net income after taxes was 6 per cent smaller than in the first half of 1940, although before taxes, earnings were 127 per cent greater than last year. Federal tax reserves for these six companies amounted to \$28,470,000 compared with \$3,923,000 in the first half of 1940. Net income after taxes amounted to \$13,727,000 compared with \$14,681,000 in 1940.

The 15 chemical companies included in the analysis were also hit hard by federal taxes. These firms allocated 53 per cent of their earnings this year for federal taxes compared with 24.6 per cent in the first half of 1940. Their aggregate net income after taxes was 1 per cent smaller despite an increase of 58 per cent in earnings before taxes.

Twenty-one food manufacturing companies reported an increase of only 6 per cent in net earnings after taxes, although earnings before federal taxes showed 37 per cent gain. These companies charged off 42 per cent of their earnings to federal tax reserves as compared with 25.2 per cent in the first half of 1940.



SUGARDALE PROVISION CO. BUILDS ONE OF 1941's UNUSUAL SMALLER PLANTS

CONSTRUCTED on a site having plenty of "elbow room," and designed for killing, cutting, curing and a limited amount of processing, the new plant of the Sugardale Provision



HARRY LAVIN

Co., Canton, O., has several features which make it one of the unusual smaller plants of 1941.

Since completion of its new unit late in the summer the Sugardale company has had two Canton plants. The older home plant turns out all types of processed meats, sausage, loaves, etc.; its volume of business is extremely heavy and space is at a premium. Cattle, calves, hogs and sheep are killed at the new plant and there the inedible fats are rendered, hides are

cured, beef and pork are cut and boned and hams and bacon cured. Direct selling and fresh meat sales are also carried on from the new plant.

The new Sugardale unit is a one-story brick, steel and concrete building with basement. It measures 233x80 ft. and is set down on a 27-acre site with its own stockyards in an industrial area on the outskirts of Canton. A spur track provides a rail connection for delivery of livestock and shipment of product, while major highways close by facilitate truck movement.

Most of the cattle killed by Sugardale are western and are bought through order buyers; calves, lambs and hogs come from Ohio.

Although now operating under city inspection, the new plant is designed to

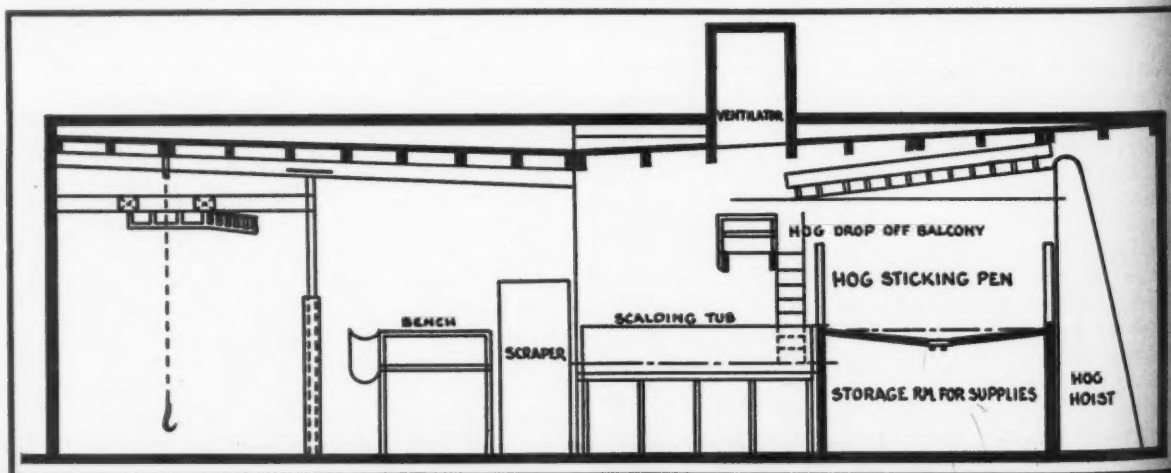
meet BAI standards and some features of its construction go beyond those standards. The arrangement is such that production can be expanded considerably within the present physical limits of the structure; at the same time it will not be difficult to add to the present building without impairing efficiency. The arrangement of departments is compact and most of the product handling is by rail or chute rather than by truck.

As will be seen in the first floor plan, the killing floor is laid out to handle cattle, hogs and small stock. The abattoir section runs almost two stories in height and is so well lighted by windows facing west that artificial illumination is rarely necessary.

After knocking, bleeding and skinning, cattle move on to one of the four dressing rails and from there go to a double chill room (34x36 ft.). Unit coolers in the center separate the room into a warm beef cooler and a hog and small stock chill room. Chilled beef moves from this cooler to the boning

SECTION AND FLOOR PLANS

Hog killing, scalding and scraping layout is shown below. On opposite page are first and basement floor plans showing location of major equipment.



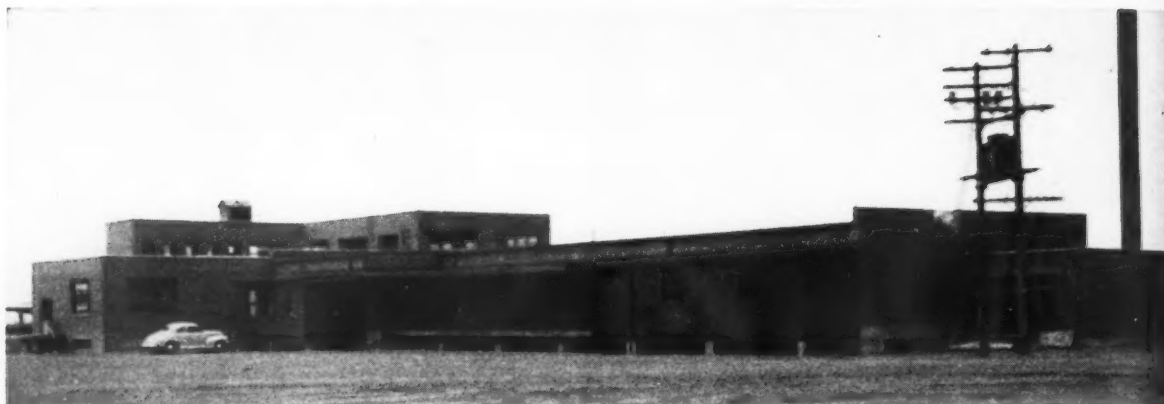
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Most of the cattle killed by Sugardale are western and are bought through order buyers; calves, lambs and hogs come from Ohio.

Although now operating under city inspection, the new plant is designed to

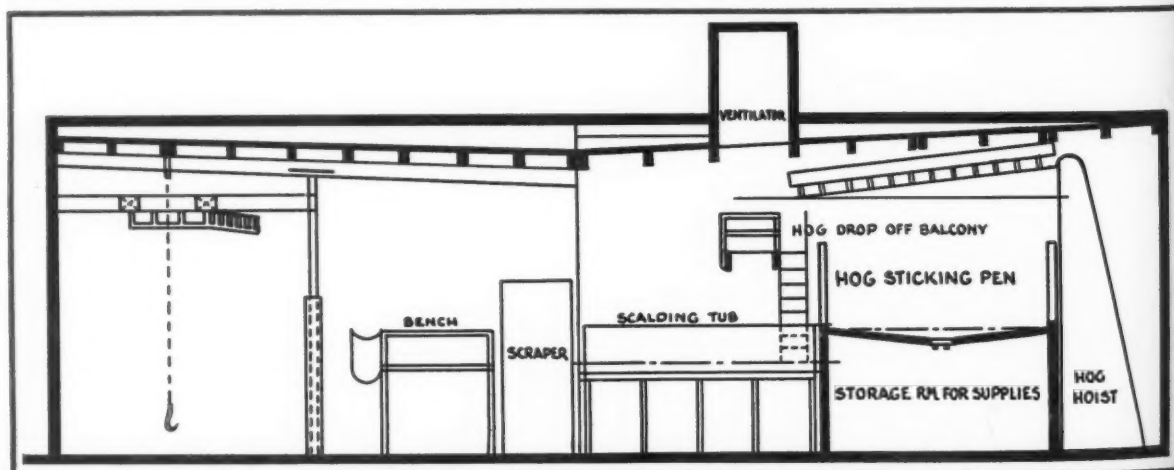
SECTION AND FLOOR PLANS

Hog killing, scalding and scraping layout is shown below. On opposite page are first and basement floor plans showing location of major equipment.

meet BAI standards and some features of its construction go beyond those standards. The arrangement is such that production can be expanded considerably within the present physical limits of the structure; at the same time it will not be difficult to add to the present building without impairing efficiency. The arrangement of departments is compact and most of the product handling is by rail or chute rather than by truck.

As will be seen in the first floor plan, the killing floor is laid out to handle cattle, hogs and small stock. The abattoir section runs almost two stories in height and is so well lighted by windows facing west that artificial illumination is rarely necessary.

After knocking, bleeding and skinning, cattle move on to one of the four dressing rails and from there go to a double chill room (34x36 ft.). Unit coolers in the center separate the room into a warm beef cooler and a hog and small stock chill room. Chilled beef moves from this cooler to the boning



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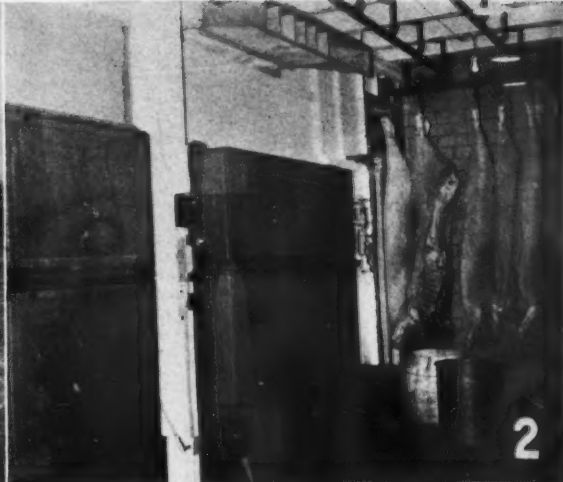
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VIEWS IN NEW SUGARDALE PLANT

1.—Rear of plant showing two platforms at basement ground level. Dock at left is used for handling edible product by truck. Railroad spur runs in front of platform at right. Livestock are unloaded here and hides and inedible product loaded in cars.

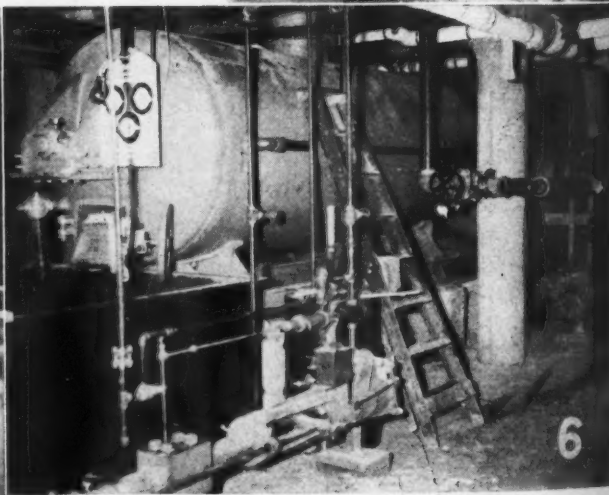
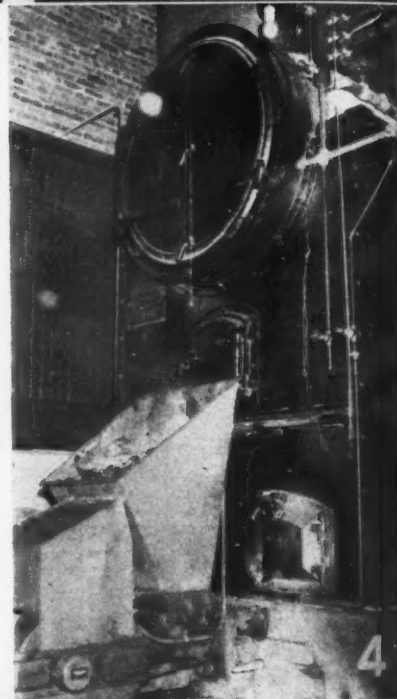
2.—Unit coolers and a light wall divide the dual beef and hog chill room on the first floor.

3.—Scene on killing floor while beef were being handled. Hogs are dressed to right of beef section.

4.—A 150-h.p. boiler supplies steam at 125 lbs. pressure.

5.—Note full tile walls in the clean and dry curing cellar.

6.—Cincinnati Butchers' Supply Co. 5 x 12, 10,000-lb. melter.



and cutting room or the beef sales cooler. The 51x40 ft. sales cooler holds 300 carcasses.

Hides drop from the killing floor to the cellar via chute and edible offal is handled in one section of the floor. Inedible material goes to the inedible room whence it is charged into the melters in the basement or chuted to the basement for hashing, washing and charging into the melter through a blow tank arrangement.

Hog Kill Layout

The layout for hog shackling, sticking, bleeding, scalding and dehairing is very compact. Live hogs move 4 ft. up a ramp to the shackling pen (see sectional drawing.) They are shackled and hoisted 20 ft. to the sticking room rail. The sticking pen is a small square enclosure about 9 ft. above the killing room floor. Hogs drop off the sticking pen balcony to the scalding vat and dehairer. Hogs are chilled in the dual-purpose cooler mentioned earlier.

Due to the fact that much tile is manufactured near Canton, glazed tile has been employed more extensively in the Sugardale plant than in most packinghouses. Full glazed tile walls are found in most sections, including the curing cellar, whereas in most plants such tiling is only carried part way up. As a result it is very easy to keep the plant clean and sweet.

Hams, backs and bacon are chuted to the curing cellar from the combined pork-beef cutting room on the ground floor. The cuts are pumped and cured in tierces and boxes.

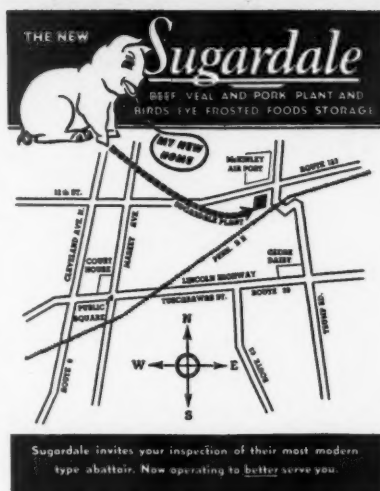
The basement floor level is ground level at the rear of the building and two loading docks are available there; one of these can be used for truck and rail loading and unloading of edible product and material, whereas the other is used for unloading livestock received by rail and moving hides and inedible materials to trucks or freight cars. Storage tanks for tallow and grease are located near by.

The main shipping platform is located at the front of the building at first floor level and is partially enclosed. Doors at each end of the platform open into a long, narrow shipping room and a carcass rail loop connects the shipping room, platform and beef sales cooler.

Frosted Foods Setup

In addition to its regular meat packing activities the Sugardale company distributes Birdseye frosted foods. Executives of the firm take particular pride in this business and report gratifying success in handling such products as frozen vegetables and poultry.

Ample space was provided for frozen foods storage in the new plant. The 44x84 ft. freezer will hold 525,000 lbs. of frosted foods. Temperature is held at minus 5 degs. F. and the walls are insulated with 6 in. of cork. The freezer is reached through an air lock (see first floor plan) which helps to keep down refrigeration expense and maintain the proper storage temperature.



FOR DEALERS AND FARMERS

Mailing piece used to show retailers and producers how to reach the new Sugardale plant in Canton, O.

In addition to the inedible rendering department, hide storage and curing cooler, the basement (see basement plan) houses the engine room and boiler room. An Erie Economic 150-h.p. boiler furnishes steam at 125 lbs. pressure for processing and heating. Furnace is stoker-fired and the stoker is filled manually from a small pit at one side of the boiler room. Fuel is obtainable at low cost and is trucked to the plant. Room has been provided for another boiler. Auxiliary equipment includes a Crane Zeolite water softener.

Unit coolers, protected by concrete curb, are used for refrigeration throughout the plant. All refrigeration equipment, including two D-8 compressors driven by Ideal Electric motors and a basement condenser, are by York Ice Machinery Co.

All packinghouse equipment used in the plant was furnished by the Cincinnati Butchers' Supply Co., Cincinnati, O.

The Sugardale Provision Co. is the outgrowth of a retail business started in the Canton area about 45 years ago. Emphasis gradually shifted to wholesale trade as the firm's prepared meat products became more popular in its retail stores. The Sugardale Provision Co. proper was founded in 1920 by Harry Lavin, now president.

Growth has been steady since that time and a full line of products is now distributed within a 100-mile radius of Canton. In addition to meats and frozen foods the company handles cheese, fish, oysters, canned meats, margarine and butter. About 250 persons are employed in the two plants.

Thirty refrigerator trucks, ranging from 1 to 3½ tons, are used in distributing Sugardale products.

Officers of the Sugardale Provision Co. are Harry Lavin, president; Leo B. Lavin, vice president; William L. Lavin, secretary, and Arthur Lavin, treasurer.

Wickard Opposes 100 Per Cent Loans on Farm Crops

Late this week Secretary of Agriculture Claude R. Wickard announced that he will oppose legislation authorizing 100 per cent parity loans for basic farm crops. The Secretary said his opposition was based on the fear that such parity loans would interfere with the department's efforts to obtain a record production of food, including meat, next year.

The "food-for-defense" program is based on the 85 per cent loan level, Mr. Wickard said. A change in the rate, he insisted, would upset the program because of its effect on corn prices. If the value of corn were increased it would probably discourage the desired expansion of production in pork, beef and poultry products, rather than encourage it as the 85 per cent loan level is expected to do.

The 100 per cent parity loan, adopted by the House agricultural committee to serve as a "bottom" on farm prices, is a part of legislation to extend the soil conservation program. If vetoed by the President because of the 100 per cent parity provision, the soil program would be endangered.

OFFICE SUPPLIES FEEL PINCH

Effects of the defense program are already being felt in many business offices, where such usually common articles as paper clips, rubber bands, brass paper fasteners and typewriter ribbon spools have acquired a scarcity value. Many offices are now being advised not to discard the latter, since future supplies are uncertain and reuse is described as necessary to prevent a shortage of the spools.

Among other articles in which the pinch is being felt in larger offices are paper fastener machines, leather binders, kraft paper envelopes and leather for salesmen's sample cases. One of the larger packers has instituted a program to conserve office supplies, pointing out that carbon paper, typewriter ribbons, wire baskets, stamp pads and similar materials are often replaced before necessary.

RETAILERS' SALES POLICIES

Of total sales realized by combination grocery and meat stores in the U. S. in 1939, 48.4 per cent were cash sales in stores doing a strictly cash business, 26.8 per cent were cash sales in stores operating on a cash-credit basis and 24.8 per cent credit sales in stores operating on the latter basis, according to a Bureau of the Census report analyzing various types of retail trade. Sales of meat and fish markets covered in the survey showed the following breakdown: Cash sales in cash stores, 50.2 per cent of total; cash sales in cash-credit stores, 32.9 per cent, and credit sales in the latter, 16.9 per cent.

How Armour and Company Has Made A Remarkable Record for Plant Safety

IF SAFETY is 90 per cent education, Armour and Company has had remarkable success in making its employees safety-minded, as evidenced by the many safety records established by



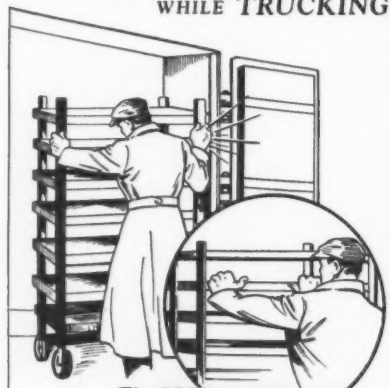
W. F. McClellan

Armour plants throughout the country.

The best all-time no-injury record for the entire meat packing industry was made a few years ago by an Armour unit when the plant at Sioux City, Ia., operated for 4,054,499 man-hours without a disabling injury. This record began March 6, 1936, and terminated March 17, 1938.

Second place honors for the number of man-hours worked without a disabling injury is held by another Armour plant, J. E. Decker & Sons, Mason City, Ia., which ran up a total of 2,662,121 hours before a lost-time accident occurred. To make the picture complete, the Armour plant at St. Joseph, Mo., worked 1,991,993 man-hours without a disabling injury to win the third best safety record for the industry.

WATCH YOUR HANDS WHILE TRUCKING



**The PROPER WAY TO
PLACE YOUR HANDS**

Armour & Company

Safety Division

Instead of resting on past laurels, Armour plants view these records as marks to beat. Last year Armour plants were named by the National Safety Council as having the best safety records for large, middle-sized and small-sized units in the meat industry.

By **WILLIAM F. McCLELLAN**

*Director of Safety
Armour and Company*

In addition to winning first place honors in all three divisions, other Armour plants won second, third and other high ranking positions in their divisions.

Some might be inclined to say that any company is certain to have at least one good year, but comparisons with Armour ratings for past years will show that 1940 was not the company's best year. Although it had the best safety-record for all-sized plants for 1940, Armour and Company last year suffered its highest frequency rate in four years and its highest severity rate in three years.

During 1940, approximately 32,000 Armour employees worked over 66 million hours, experiencing 531 accidents for a frequency rate of 8.04 accidents per million hours worked. These accidents caused over 83,000 days of lost time and resulted in a severity rate of 1.261 days lost per thousand hours worked.

Although it might be said that 1940 was not a banner safety year for Armour, its accident frequency rate was considerably lower than that reported

CREATE EMPLOYEE INTEREST

Shown in the accompanying columns are examples of posters that have been suggested by employees. Often based on actual experiences, posters of this nature are a vital cog in the success of any plant's safety program.

for the packing industry. The meat packing industry had a frequency rate of 12.77 compared with 8.04 for Armour plants. The severity rate was slightly higher for Armour plants, being 1.26 as against 1.05 for the industry. All industries had a frequency rate of 12.52 and a severity rate of 1.44 for 1940.

These statistics prove that safety can be attained in a meat packing plant, but it is not an easy task. Educating the workers to be more careful and to avoid risks is not the only answer. Two other very important factors must not be overlooked.

In addition to education, a successful safety campaign must be well planned and diligently carried out and have the full cooperation of every individual in the company, from the most important official to the least important employee.

As in all successful campaigns, much of the responsibility depends upon certain individuals. In Armour's safety program, the foreman is the key man.

Every foreman is taught to realize that the safety of the men working under him is just as important as output. Introducing new employees to other members of his department, teaching them to observe safety rules and to work in harmony with fellow workers is an important part of the foreman's job. Once this spirit of safety and cooperation is firmly established, much has been done toward reducing painful accidents and lost time.

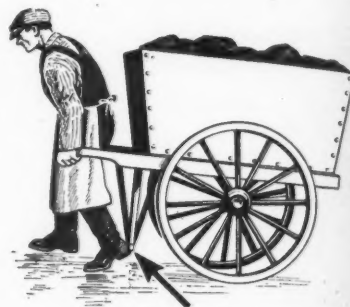
Cooperation is essential. Without the full endorsement of the program by every employee and department head, safety could not be expected. An excellent example of what is meant by co-

BE CAREFUL

Not to Catch Heel on

... TRUCK LEGS ...

Especially in Making Turns



Armour and Company

Safety Division

operation is shown by the manner in which the purchasing department of Armour and Company works with the company's safety division in promoting safety.

All specifications for equipment which involve an element of safety must go through the safety division at Chicago before a purchase order is issued. This order applies to every department and plant of the company. This explains why all stairs are equipped with standard hand rails and with abrasive treads, why belts and moving parts of machinery are carefully guarded and why knives are equipped with dependable hilt guards. Requisitions for a certain type of safety equipment are often rejected by the safety division for another deemed to provide greater protection.

Safety often lies in knowing what to wear and—what not to wear in a packing plant. Both should be considered. Making full use of the well proved adage, "An ounce of prevention is worth



Patapar NEWS



NO. 84 Paterson Parchment Paper Company NOVEMBER, 1941 Bristol, Pennsylvania

Live steam is scorching wet! —but Patapar can take it!

Incredible fact . . . hospitals use a paper in the blasting routine of the autoclave. Instruments, bandages, towels, anything to be sterilized, are wrapped in Patapar, sealed in the autoclave, steamed under pressure. When removed, Patapar keeps them sterile. Also in hospitals Patapar replaces oiled silk for covering wet dressings. They use it, too, for patch tests and as a sheet for operating tables.



Does this devastating test give you an idea?

Maybe you haven't realized what paper can do. Not ordinary paper—but Patapar Vegetable Parchment. It's strong when wet, strong when boiled. Resists grease and oils. Its beautiful white surface is sanitary. Never leaves stains, doesn't have "papery" odors or taste. These surprising qualities have caused thousands of manufacturers, scientists, packers, shippers, farmers, machinists to turn to Patapar.

PATAPAR

REG. U.S. PAT. OFF.
Vegetable Parchment

Paterson Parchment Paper Company

Bristol, Pennsylvania
West Coast Plant: 340 Bryant St., San Francisco
Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1885

The National Provisioner—November 1, 1941



A man has few possessions of which he is prouder than a well trained bird dog. The animal is both a comrade for sporting days in the open and a faithful servant—probably a more personal relationship than for any other kind of dog.

Some bird dogs are specialists, but the ideal is an all-purpose dog. He should be able to hunt grouse, pheasant, woodcock, quail—work up jacksnipe on the marshes; retrieve wild fowl occasionally. But qualities of intelligence, alertness, sweet temper which make a first-rate dog afield are also those of a good house dog.

There are four leading breeds of bird dogs: spaniel, pointer, setter, retriever. Each of these is bred in a number of strains so that the bird man has about 20 kinds of dogs to choose from.

SPANIEL—Of these the English springer enjoys the title as the all-round dog. He is peppy, enthusiastic, intelligent, good looking, amiable. He comes from old springing spaniel stock—recognized as a distinct breed in 1902. Larger than the cocker, he weighs from 45 to 50 pounds. His colors are liver and white, black and white, or liver and tan.

POINTER—One of the oldest known breeds, used for pointing out game. He has a fine mixture of bloods from the foxhound, greyhound, early Spanish pointer, and perhaps a touch of blood-

hound. Lean, muscular, sensitive, he should weigh around 60 pounds. His white coat usually has liver markings, but these marks may be lemon, orange or black.

SETTER—The oldest and best known breed is the English setter, trained as a bird dog 400 years ago. He is a mixture of Spanish pointer, water spaniel, and springer spaniel. A spirited, aristocratic, outdoor dog weighing from 50 to 70 pounds. His color is black, white and tan, or black and white, liver and white, all white. The coat should be good length without curl and thin leg "feathers" on the legs.

RETRIEVER—As his name implies, the retriever is expected only to pick up the game and bring it to you—not point it out. He should work equally well on water or on land. The Chesapeake retriever is the only native American sporting dog. He is a strong swimmer—great for sport around water. Rich brown coat has a tendency to wave. A medium sized dog weighing from 60 to 75 pounds.

Under the heading of sporting dogs there are two groups. The bird dogs just described are for feathered game. Hounds, on the other hand, hunt animals. As hounds are the oldest and largest of the world's breeds of dogs, they deserve a separate chapter.

a pound of cure," Armour employes on dressing floors and in other places where they are subject to hazards of moving trolleys or falling hooks or carcasses are compelled to wear safety hats. Wire mesh gloves are essential equipment for workers using trimming knives.

Hog-headers wear heavy leather arm guards and workmen in the tool rooms and machine shops are equipped with goggles. Protective garments and goggles are worn by all workers engaged in de-hairing wool pelts as protection against acid burns. These are only a few of the many precautions which can be taken to protect employes against potential injuries.

An example of what not to wear can be found in the rules for women operators. These wear no jewelry which may catch in machinery and cause injury to the operator or spoil the product. While all agree that high spiked heels add to the appearance of most women, they are out of place in a meat packing plant. Instead, women employes wear low-heeled shoes which cause less fatigue and provide surer footing.

Up to this point, this article has outlined some of the essential factors in guarding the physical safety of the employee. Once this groundwork has been established, the educational and inspirational side of safety work begins. This can succeed only through a well-planned program, designed to promote the employee's own interest in what is being done for his welfare.

Armour Educational Program

One of the important features of the Armour safety program is the accident review board. The board for each plant consists of an equal number of foremen and employes and meets once each week. The causes of accidents are thrashed out at these meetings. Injured persons, their foremen and witnesses are called to give their reports. After sifting the evidence, the board not only places the responsibility, but also makes recommendations to prevent recurrence of the accident.

Mass meetings are held periodically for employes. These meetings may be of the "open forum" type, at which employes are given an opportunity to ask questions or tell of personal experiences. Safety demonstrations, industrial safety films and lectures by outside safety experts are also presented at such meetings. Employee interest is also stimulated by posters which workers have suggested or drawn to illustrate a safer method for performing a task. Posters of this nature or the ready-made variety are mounted in prominent points throughout the plant. Safety thermometers placed in each department also act as daily reminders and provide incentive for employes to improve their own safety record over that of a rival department.

Another phase of Armour's safety program consists of foremen's meetings for the purpose of exchanging ideas on safety measures. Accidents occurring in



A DAILY SAFETY REMINDER

Placed in prominent places throughout the plant, safety thermometers such as the one shown serve as a daily reminder for employes and help to build up friendly competition between various departments and different plants.

the different departments are discussed and preventative measures developed. Methods of boosting employee interest and morale are exchanged, as well as instructions on first aid and safety in general.

Safety committees made up of employes working in the various departments play an important part in convincing employes that they have a definite role in the program. The duty of these committees, which change in personnel from time to time, is to make inspection tours of the plant, making sure that employes are taking all safety precautions and that standard safety equipment has been installed wherever necessary.

Even though each plant is primarily competing against its own record, good natured inter-plant rivalry has sprung up. Often plants of comparable size and having similar hazards will challenge one another. An example of this is the keen rivalry which exists between the Sioux City plant and the Mason City plant.

Good Records Help

The safety division of Armour and Company has developed a meticulous system by which it can keep a constant check on all injuries occurring in each department. Every plant is required to keep a monthly tally sheet recording even the most minute accident. Columns are provided for the following items:

Date of accident; name of injured; check number; age; department; description of accident; code; type of injury; date of leaving work; date of return; days lost; death; permanent disability; temporary disability; remarks; time of day.

From these monthly tally sheets, the

safety division has worked out a "master sheet" which covers all of these items for the entire organization. This sheet has proved valuable in determining the conditions most likely to result in accidents and very often brings to light unsuspected hazards.

Weekly tally sheets are also made out by each foreman and sent to the company's safety headquarters at Chicago. While these weekly reports enable the safety director to check on each department, and especially the foremen, the true purpose or value of these tally sheets is to remind the foremen of their part in the company's safety program.

Corrective Measures

When a tally sheet indicates that a certain plant has been remiss in attention to safety, a letter is sent to the safety supervisor of the plant. The accident record is analyzed and specific improvements are recommended. If no improvement is shown, a member of the safety division is likely to visit the plant. When investigation reveals that such accidents are not the result of lack of attention by employes, foremen or safety supervisor, safety equipment is designed and installed to prevent recurrence of the mishaps.

Each month the safety supervisor of every Armour plant receives a table showing the monthly inter-plant accident report. In addition to data on frequency and severity, the table lists the average number of employes per plant, the number of hours worked during the month, the number of compensation cases and the number of first aid injuries. Average frequency and severity rates for all plants are also given.

An annual statistical summary is distributed to plant supervisors at the end of the year. These reports inform plant managers and safety supervisors of the accomplishments in other plants and show them where their plant ranks in regards to the others.

The use of employee publications should not be overlooked in promoting safety. Examples are the *Armour Safety News*, the *Star Driver*, which is sent to all Armour truck drivers, and the *Star News*. These publications circulate among employes in Armour plants and branches and keep safety constantly before their readers.

By following the simple measures outlined here (modified to meet his own situation) any packer can do much to improve his plant's safety record. One of the facts to remember is that an employee's safety is as important as his production. A safety program yields results in direct proportion to the effort and study put into it.

FINANCIAL NOTES

Net earnings of Continental Can Co. for the year ended September 30 totaled \$7,381,502, equal to \$2.51 a common share. This compared with \$8,944,485 for the previous twelve months and \$2.82 a common share.

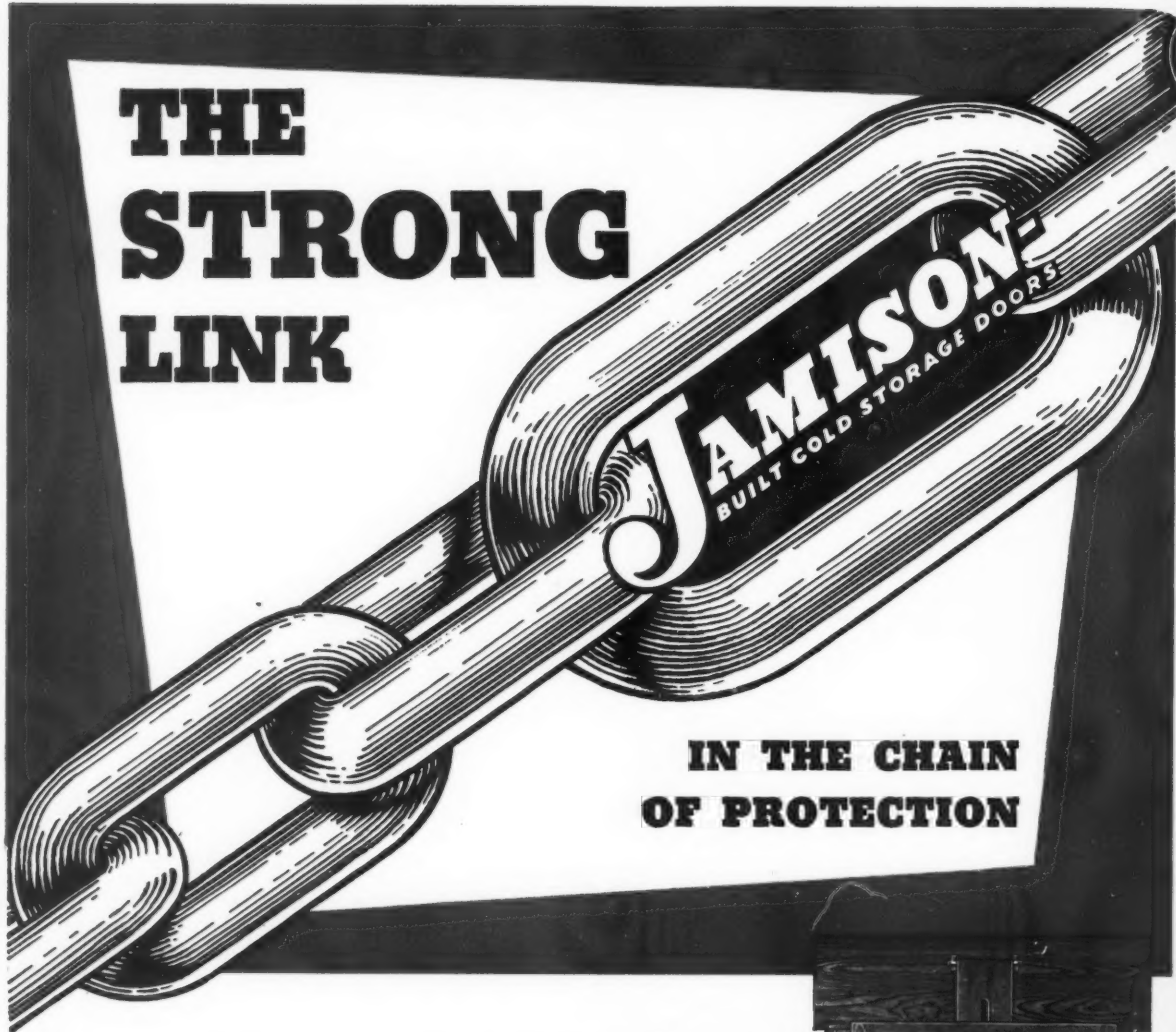


One of the larger capacity tractors in the great Mack line

MACK TRUCKS . . . One to 45 Tons
and all "Heavy Duty". Gasoline or Diesel Power.

Chassis prices now start at \$625.

THE STRONG LINK



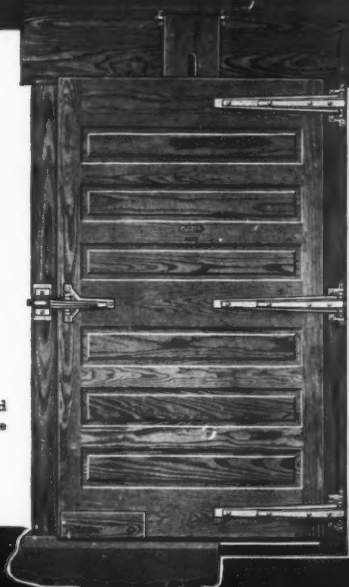
**IN THE CHAIN
OF PROTECTION**

The weakest link in many plants using refrigeration is the worn-out or poorly-chosen doors. Of what use are the best insulated walls and the most efficient refrigerating machine, if the doors fail in operating and insulating efficiency?

Why gamble your products, your profits and your reputation on anything less than JAMISON-BUILT DOORS? THEY COST NO MORE!

Every JAMISON-BUILT DOOR gives you the certainty of satisfaction which results from our experience as the oldest and largest manufacturers—devoting 100% of our effort and our facilities to solving the door problems of refrigeration users.

Jamison Standard
Track Door. See
Bulletin 124.



Consult nearest branch or address

JAMISON COLD STORAGE DOOR CO.

Jamison, Stevenson and Victor Doors

HAGERSTOWN,

MARYLAND

Up and down the MEAT TRAIL

Two Swift Plant Men Win \$3 1/2 Million in Oil Case

Plant and office employees at the Kansas City plant of Swift & Company last week found it a little difficult to concentrate on their work. After all, it isn't everyday that two packing plant workers receive notice they have been awarded a total of approximately \$3 1/2 million in the settlement of an oil estate. But it happened last week to Willie and Floyd Mayweather, Creek Indian descendants, who until that time were known merely as workers in the company's pork and freezer departments.

Climaxing a 10-year lawsuit, District Judge C. O. Beavers held that the 160-acre Oklahoma land allotment of the late Lete Kolvin, illiterate Creek Indian woman, should go to the brothers and to Ozora Alexander Lee, Claremore, Okla., widow. Willie, 34, and Floyd, 30, were described as nephews of Joe Stevens, deceased, who was married to Lete Kolvin a year before she received her land allotment. The Sinclair and Minnehoma oil companies, defendants in the suit, were instructed to pay the heirs \$7,413,286 in cash, which represents royalties on oil and gas produced from the land since 1915, with accumulated interest.

Dazed by the news, Willie and Floyd were a bit indefinite about how they would use their riches. Floyd's wife, Estella, who is suing him for divorce, was sure of one thing: "I was asking \$7 a week," she said, "but man, you're a fool if you think the first thing in the mohnin' I ain't going to hurry right down and do a little manipulating with that figure."

State Supreme Court Ponders Question: Is Frankfurt a Meal?

Whether the popular "red hot," more politely known as a wiener sandwich, constitutes a meal, is a question that has been referred to the California supreme court for decision. The state board of equalization has appealed a case in which it contends that the Treasure Island Catering Co., which sold more than three million wieners during the Golden Gate exposition in 1939 and 1940, should not receive a refund of \$10,964 in sales taxes paid under protest. The company's claim was upheld by a Sacramento superior court judge more than a year ago.

The board of equalization contends that a frankfurter is a meal and is therefore subject to state sales tax. Point at issue is whether the frankfurter is eaten at the counter. This, the board holds, makes no difference. Final de-

cision of the state supreme court is expected to settle related questions on the status of a hamburger sandwich, whether a paper napkin wrapped around a frankfurter or hamburger is an article of tableware, and whether a glass flat-top display case is a counter when used by customers to place beverages or sandwiches upon while eating.

Former Kingan Veteran Dies

H. P. Wetsell, who was associated with Kingan & Co., large Indianapolis meat packing concern, for 43 years, passed away at his residence in that city on October 29. Mr. Wetsell's activities were largely connected with the sales end of the business. At the time of his retirement from active service in August, 1939, he was serving as a vice president and sales manager of the company. Mr. Wetsell had a large circle of friends within and outside the meat packing industry who will be sorry to learn of his death.

Packer Buyers Judge Stock

Among the packer livestock buyers who will serve as judges at the Grand National Livestock exposition, which opens November 15 at the "Cow Palace" in San Francisco, are Don Dodge, Armour and Company, San Francisco; J. R. Dickerson, Swift & Company, San Francisco; Loyall Knollin, Swift & Company, and Paul McBride, Cudahy Packing Co., Los Angeles.



CONDIMENT RACK PLUGS MEATS

Attractive new condiment rack of H. J. Heinz Co., Pittsburgh, promotes meats through eight different full-color meat illustrations that may be slipped into position by retailer. Illustrations are from American Meat Institute advertisements.

Personalities and Events Of the Week

A. C. Bolz, general manager, Oscar Mayer & Co., Madison, is chairman of the special gifts division of the annual community fund drive being conducted by the Madison Community Union. A recent checkup disclosed that his committee had collected a total of \$40,042, or 95 per cent of its quota.

Charles Jesse Davis, 75, a Chicago livestock buyer for 52 years prior to his retirement in 1939, died in his home in Chicago on October 27. A native of Flushing, O., he moved to Chicago in 1881, and was a buyer for Armour and Company for 36 years.

James A. Frank is now affiliated with the Nat Buring Packing Co., Memphis, in charge of the company's newly instituted sausage manufacturing department. Mr. Frank held a similar post with another Memphis organization for nine years.

Ersine Lynn, 53, superintendent of the produce department of Wilson & Co. at Oklahoma City, died of a heart ailment on October 23 in a Houston, Tex., hotel, at which he was staying during a business trip. He had been with Wilson more than 20 years.

F. E. Wilhelm, vice president, Cudahy Packing Co., Chicago, is spending some time in the East. While in New York he visited the company's branches with Earle F. McKay, district manager. Later in the week, Mr. Wilhelm visited Boston and other points.

Todd Bryant, employment manager for Swift & Company at St. Joseph, Mo., and Lee Shewmaker, who holds a similar post at the Armour plant, were named recently as members of the re-employment committee of St. Joseph draft board No. 3.

Walter E. Meyer, Plankinton Packing Co., Milwaukee, participated with other personnel executives in a panel discussion of personnel problems at a meeting of the Industrial Relations Association of Wisconsin on October 22. It was pointed out that most businesses today must conduct schools to train workers if skilled employees are to be made available.

South Side Sausage Mfg. Co., Milwaukee, has obtained a permit for a sausage manufacturing building at 1711 W. Mitchell st. F. S. Gurda is the architect.

Charley Counts, a Swift & Company plant employee at Denver, is reputedly the city's "salt and pepper shaker king." During a period of three years, he has collected more than 1,000 unusual shak-

ers, ranging from silver shakers in the form of birds to a set in which the pepper shaker is a small glass cane and the salt receptacle a glass top hat, from which salt is scooped with a miniature glass ladle.

Paul Grant, formerly manager of Wilson & Co.'s Oakdale branch at Chicago, is now in the Wilson district office. He succeeds Charles Frank, who was transferred to the sausage department in the general offices. Roy Acres succeeds Mr. Grant as manager of the Oakdale branch.

G. B. Echenhofer Co. opened as a wholesale meat firm in Philadelphia on October 22, with offices at 720 Callowhill st. The new firm is a partnership composed of George B. Echenhofer, Philadelphia; George B. Echenhofer, jr., Drexel Hill, Pa.; Frank W. Echenhofer, Fox Chase Manor, Pa., and Fred W. Schulze, Lansdowne, Pa.

Charles Blum, wholesale meat dealer in Philadelphia for the past 27 years, who succeeded the late Jacob Lorch as head of the Lorch-Blum Co., was recently featured in a "Who's Who in and About Philadelphia" article in the Philadelphia Dispatch. The section is devoted to brief sketches of men "deservedly prominent in professional, mercantile and industrial activities."

John H. Kamman, prominent in the Buffalo, N. Y., provision field and founder and operator of the city's first chain of meat markets, died October 21 after an illness of several weeks. He retired from active participation several years ago.

At Armour and Company offices in Pittsburgh, Pa., Otto Liston of Chicago, in charge of sausage sales for Armour, visited recently with J. J. McInerney, plant manager of Pittsburgh Provision & Packing Co.

With a hurricane whipping the Florida coast, Chester A. Kalbfleisch, manager, St. Louis Independent Packing Co., Pittsburgh, left early in October with his family for a brief vacation at Miami.

Visitors to New York during the past week included James Neef, general superintendent's office, and Milton G. Gage, real estate department, Wilson & Co., Chicago.

Among New York visitors of the week were C. A. Payne, soap department, Russell Bush, beef, lamb and veal department, and C. R. Lofgren, dairy and poultry department, Swift & Company, Chicago.

Saticoy Meat Packing Co. is the name under which Sidney Genser has obtained a certificate to conduct business at Saticoy, Calif.

A. A. Greenberg and Samuel Brownstein have obtained authorization to establish a rendering plant at 4105 Bandini blvd., Los Angeles. The company will be conducted under the name of West Coast Fertilizer & Rendering Co.

Work is to start soon on construction of a one-story building of concrete block construction at 2008 Plymouth ave., N., Minneapolis, to be used as a

slaughterhouse by the firm of Greenstein & Post, which will deal in kosher meats. A private garage will also be built.

Construction of a new cattle and sheep buyers' scale office has been started at the Sioux Falls, S. D., plant of John Morrell & Co., J. M. Foster, plant manager, announced recently. Area of the present office will be increased approximately 360 sq. ft. and interior will be remodeled. The scale room will be refinished.

Dubuque Packing Co., Dubuque, Ia., has announced plans for immediate erection of an addition to its plant, to be valued at about \$150,000.

Houston Packing Co., Dixon Packing Co. and Swift & Company had interesting exhibits at the Houston retail grocers' food and home appliance exposition, held October 11 to 16. Swift featured Prem and Jewel shortening; the Dixon firm displayed a line of sausage, fresh meats and bacon, and Houston Packing Co. used a cleverly devised "stop and go" exhibit dramatizing the virtues of federally inspected meats and meat products.

A blanket wage increase was recently granted to about 700 employees of locally owned meat packing plants in Seattle and Tacoma, Wash. by the Puget Sound Meat Packers' Association. Male employees' wages were advanced 10c per hour and female employees' wages 7½c per hour.

Ben Newgarten, Centralia, Wash., has established a new sausage manufacturing plant at 1302 Market st., Chehalis, Wash., the "twin city" of Centralia. The two municipalities possess a joint trading area.

W. E. Kicker, sales manager, Fearn Laboratories, Chicago, arrived in Los Angeles on October 25 on a business trip.

George Marks, vice president, Meat Packers, Inc., Los Angeles, headed a southern California delegation to the annual convention of the California Fertilizer Association, held at the Clift hotel, San Francisco, from October 23 to 25.

Webb Packing Co., Inc., San Diego, has received papers of incorporation from the state corporation commissioner. Authorized capital stock is \$75,000. Directors are James and L. B. Stein, Los Angeles, and H. G. Carr of Lindsay, Calif.

Frank A. Boffey, formerly assistant buyer for Peter Eckrich & Sons, Inc., at Chicago, can be addressed at present as Private Frank A. Boffey, Company D, 27th Medical Training Battalion, 1st Platoon, No. 361, Camp Grant, Ill. Frank would be glad to hear from some of his friends in the trade.

John F. Jelke Co., Chicago, producer of Good Luck margarine, has initiated a radio program known as "Happy Meeting Time," starring fun-loving vocalists Zora Layman and Frank Luther. They are assisted by Harry Von Zell, well known announcer.

Contributions of \$93,907 by employees and executives of Swift & Company and

Armour and Company to the Chicago community fund were announced this week by the fund.

A new office building is being erected at the plant of the Cornelius Packing Co., located at 3811 S. Soto st. in Los Angeles, Calif.

N. N. Ginsberg has obtained a certificate to conduct business under the name of Star Provision Co. at 3049 E. Vernon ave., Los Angeles.

Otto Knop, proprietor of the Antigo Sausage Co., Antigo, Wis., wholesale and retail firm, has opened a new meat market in connection with his sausage plant.

Ross Davis, 50, a livestock buyer for Oscar Mayer & Co., Madison, Wis., for the past three years, was the victim of a fatal hunting accident on October 20 near Richland Center, Wis.

READIES "GELA SEALD" DRIVE

With test advertising completed, Wilson & Co., Chicago, is preparing to release four-color, two-color and large black-and-white advertisements in some 135 leading newspapers for its Gela Seald meats, protected by a secret process of dipping in an edible gelatine formula. A complete merchandising story in portfolio form is now being presented to the trade by Wilson salesmen.

The gelatine formula, developed by Wilson research scientists, provides a new kind of protection for fresh meats in transit. Beef, veal and lamb are rushed from the coolers to be dipped at once in the edible gelatine, which is declared to protect the meat against air, moisture and dust, retaining the original juices and flavor.

Applied to whole lambs, whole and half calves and quarters of beef, the treatment makes no change in the dealer's customary methods of buying and cutting his meat for the retail trade. When the meat is cooked, the gelatine gradually melts away, forming a natural thickener for the gravy.

WAR SPREADS DISEASE

Germany's invasion of the Channel Islands, home of the Jersey and Guernsey dairy cattle breeds, has infected them with foot-and-mouth disease, Dr. John R. Mohler, Chief of the U. S. Bureau of Animal Industry, told a joint meeting of the Michigan Veterinary Medical Association and Junior Chapter of the American Veterinary Medical Association at East Lansing on October 24. Russia's invasion of Finland last year brought the disease to that country's livestock population too, Mohler asserted.

He emphasized the importance of maintaining effective quarantines to protect American livestock from foreign disease, and insure the success of wartime and peacetime food program in this country.



HE CALLED FOR HELP AND HE'S GETTING IT

FROM NOT

BUT

1
5

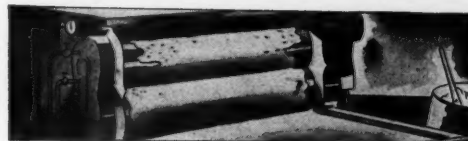
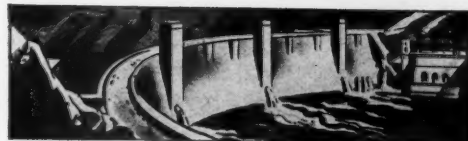
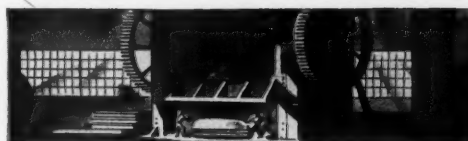
CHEMICALS

METALS

PETROLEUM

POWER

RUBBER



—How Taylor is helping not 1 but 5 essential industries help Uncle Sam

EVERY INDUSTRY in America has buckled down to the job of helping build up U. S. defense. Every American industry is an essential industry today. Your production is *essential* production. Uncle Sam needs your help. He can't be prepared without it.

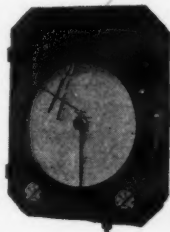
In thousands of plants and factories—in all *essential* industries—Taylor Instruments are right on the job. Just to illustrate how Taylor is helping, consider five—not 1 but 5—industries.

Chemicals, metals, petroleum, power, and rubber are vital needs of this nation. The chemical industry has stepped up its wonder-working. Familiar chemicals are being produced faster. Better chemicals in larger quantities are being turned out. New chemicals are appearing. The chemical industry has always depended on Taylor precision.

Without metals, there could be no defense. Metals are basic. Over the highly complicated, exact processes of metal-working, Taylor Instruments stand quality guard. Petroleum and its allied products must fuel America's fighting machines. More petroleum, better petroleum must be made available faster. In all refining operations, in all the great producing areas, Taylor Instruments are helping oil men.

Power—unlimited, uninterrupted power—must run America's humming factories. Taylor Instruments help produce that power economically. Uncle Sam needs rubber—needs it for a million jobs. Taylor Instruments have helped make the increased production of finer rubber an almost 100% automatic operation.

For a good many years, Taylor and all American Industry have been partners in precise production. Taylor has learned a whole lot from this work together. What we've learned is yours to use. If any experience, any special skills of Taylor Instrument Companies will help solve your particular production or processing problems—or help you get better service from your present instruments—please call us. There are no strings to this offer. Taylor Instrument Companies, Rochester, N. Y. Also Toronto, Canada.



*The New Taylor Fulscope Controller
Protecting America's Production
with Not 1 but 5 Forms of Control*

Taylor

Indicating Recording Controlling

**TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS**

Dramatic Proof OF DEPENDABILITY BY THE BAKER "Foreign Legion"*

IN the far corners of the earth, where service on commercial refrigeration equipment is often a matter of days or weeks instead of simply picking up the phone and having the service man come over, dependable, trouble-free performance over long periods of time is of primary importance. The fact that more than one-eighth of all BAKER refrigerating machines go abroad is striking proof of their high quality and exceptional dependability.

Present conditions make freedom from frequent shutdowns, repairs, and adjustments more important than ever before, in this country as well as abroad. Make your refrigeration completely dependable by making it BAKER Refrigeration. Write today for full details.



BAKER ICE MACHINE CO., INC.
1514 EVANS ST., OMAHA, NEBR. . . SALES & SERVICE IN PRINCIPAL CITIES
AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS



Less than $\frac{1}{2}$ c PER LB. puts your
PORK SAUSAGE MEAT
in these sales-making
ZIPP Casings

This package is sanitary. It's easy to handle . . . requires no weighing or special container. The casing cuts down on shrinkage. And the housewife likes this PORK ROLL because the patties are ready-formed, and left-over meat can be kept free from ice-box odors in the original wrapping. All this extra sales-appeal, for your pork sausage meat costs you less than $\frac{1}{2}$ c per lb. . . probably less than your present packaging. Write for samples and prices on ZIPP Casings for packages of 1 to 5 lbs. or larger.

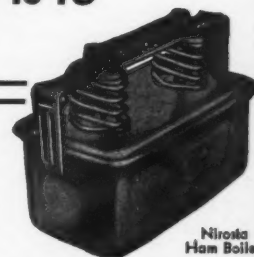


IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

MORE and MORE
The Swing is to
ADELMANN



Nirosta Ham Boiler

Adelmann Ham Boilers win every competitive test. The list of users includes the shrewdest operators in the packing industry. And with good reason!

Because of exclusive features, Adelmann Ham Boilers provide exceptional results. Hams cook in own juice, under variable pressure, thru application of self-sealing cover and elliptical yielding springs. Hams are firmly molded, have full flavor, and appetizing appearance. Hams produced in Adelmann Ham Boilers really sell!

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

Adelmann—The Kind Your Ham Makers Prefer

1916—OUR TWENTY-FIFTH ANNIVERSARY—1941

HAM BOILER CORPORATION

Office and Factory: Port Chester, N. Y.

Chicago Office: 332 South Michigan Avenue

European Representatives: R. W. Bollans & Co., & Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont.

Careful Condenser Operation Aids Refrigeration Efficiency

THE function of a refrigerated room is to reduce the temperature of products brought into it. In a chill room, for example, the temperature of carcasses is reduced from about 100 degs. F. to about 35 degs. F. This means disposing of the heat removed from carcasses as well as the heat generated by electric lights, fan motors, workers and that which filters into the room through doors, walls, ceiling and floor.

Heat cannot be destroyed. What happens to it, then, when carcasses are chilled? Where does it go?

The process of chilling or heat removal is easily explained in a general way. The heat is merely picked up by the various transporting agencies—air, brine, ammonia, water—and carried to a point in the refrigerating system where it can be delivered to the outside air.

In a chill room equipped with brine sprays, for example, heat from carcasses is picked up by the air of the room and carried to the circulating brine. The brine transports it to the brine cooler and unloads it into the ammonia. The ammonia, in turn, carries the heat to the compressor and this latter machine pumps it—still in the ammonia—to the condenser.

Heat Unloaded into Air

Here cool circulating water picks up the heat and transports it to a spray tower where the heat is unloaded into the air. In all cases where heat is transferred from one medium to another, the flow is always toward the cooler transporting agent.

Since only as much heat can be disposed of as can be transferred from the ammonia to the water circulating in the condenser, this latter device is often referred to as the "bottle neck" of the refrigerating system.

Most everyone is familiar with the physical conditions which cause rain. Air becomes saturated with water vapor. It is then chilled and the dew point is reached—a process which results in contracting or squeezing the air. The result is similar to squeezing a sponge saturated with water.

The action which takes place in a condenser is similar. Saturated ammonia vapor containing a host of B.t.u. from cooler, plus the heat of mechanical compression, is suddenly chilled to its dew point. The ammonia is liquefied and the B.t.u. are given up, finding a new resting place in the cold circulating condensing water.

As a result, water leaves the condenser at a higher temperature than when it went in. This temperature spread or "split" is a measure of the work being accomplished at the "bottle

neck" of the refrigerating system. The faster the heat flow is at this point, the lower the condenser pressure. Traffic here must be maintained swiftly and surely or the whole refrigeration system is crippled.

A rough formula has been evolved that is applicable to good standard practice and may be profitably used as a gauge. This is:

Temperature of water into condenser plus temperature of water out of the condenser times 1.25 minus 30 equals condenser gauge pressure.

Condensers are classified into three

Large space is available in the condenser for storing liquid ammonia during pump-outs, shut-downs on low sides or during periods when cooling load is light.

Tubes are easily cleaned while unit is in service.

Liquefied ammonia flows down the condenser tubes and is rapidly removed from the heat transmitting surfaces.

Condensers can be purged while in operation.

Construction of a shell and tube condenser is similar to that of a vertical firetube boiler. Usually tubes are of 2-in., No. 10 gauge steel or wrought iron. In top of each tube is a device to give the water a swirling motion as it enters, causing it to adhere to interior surface of tubes.

Because the condenser is the place where the accumulated heat is dumped



CONDENSER GETS RID OF CARCASS HEAT

Heat from carcasses in the chill room is carried by brine and ammonia through the compressor to the condenser where it is unloaded into cooling tower water.

groups: 1.—Shell and tube. 2.—Double pipe. 3.—Atmospheric. All types are made in several modern variations. Condensers vary in size, depending on the duty required. Probably the shell and tube type predominates, although many other types are still in service.

There are several characteristics which account for the popularity of the shell and tube type:

It has large capacity and may be installed in a small floor space—even in the engine room, where it is under watchful supervision.

Installation cost is quite low.

Slow gas seepage from this type is practically nothing.

Water distribution is exceedingly simple.

Gas binding, as experienced with atmospheric types, is eliminated.

out of the system, it is necessary that it have a high rate of heat transfer. Rate of heat release varies from 100 to 200 B.t.u. per square foot of surface per hour per degree of mean temperature difference. This rate depends upon number of gallons of water flowing through each tube per minute, which ranges from 1 to 2½ gallons. Likewise, refrigerating capacity will run from .4 ton per tube per day to 1.2 tons, temperature and amount of inflowing water considered.

A condition which slows up speed of heat release is tubes which are dirty on the water surfaces. Attention must be given to this important operating characteristic. If cooling water is recirculated over a tower or spray pond, it will pick up solids floating in the air. A large number of impurities—dirt,

(Continued on page 41.)

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

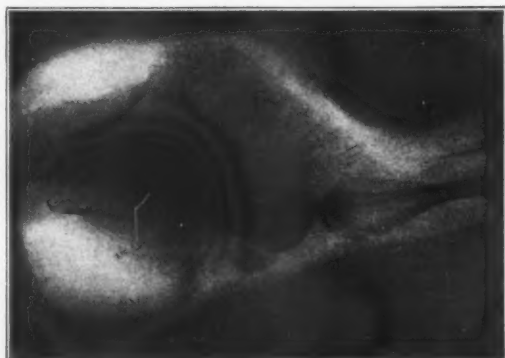
Think About Tender Hams

After your hams are pumped with Prague Powder Pickle, you should rub them with Dry Prague Mixture (Dry Cure). Prague Powder gives a flavor that is different from a nitrate cured ham. This sweet, juicy "short-time cure" shows less shrinkage than long time cures. We use less salt in our "Prague Cures." The "Rich, Ripe Flavor" goes right down to the bone. Why not make the 7-Day Cure. In our opinion it is safer.

LET US WORK TOGETHER

We recommend Prague Powder as our best cure. We think all artery pumped hams should be finished in dry rub like "Sugar Cured Bacon" to make a drier ham. We say our Big Boy pump is made right. We say artery pumping is most desirable. Listen carefully—We teach a theory—When you open the pores by artery pumping and use PRAGUE POWDER PICKLE, it acts immediately to fix the color and start the ripening process by the introduction of curing action. We believe the ham has *extra flavor*.

This cut shows an X-ray picture of an artery pumped ham



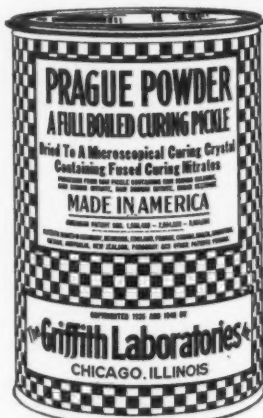
PRAGUE POWDER cures Sausage Meats in Silent Cutter

There is nothing more important than curing your sausage meats perfectly and quickly.

Silent Cutter Curing with PRAGUE POWDER is Safe, Fast, Practical and Economical as to Time, Space and Labor Costs. This cure, originally developed to meet an emergency situation for quick production, Silent Cutter Curing with PRAGUE POWDER is here to stay for regular production. It is faster, more practical, eliminates two handlings, saves storage space and produces a more flavorful, better colored, higher yielding smoked sausage.

THE GRIFFITH LABORATORIES

1415-1431 West 37th St., Chicago, Illinois
Eastern Factory: 37-47 Empire St., Newark, N. J.
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



Right —SIZE
—QUALITY
—PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

BOLOGNA TUBING

is saving money for clever sausage makers

Large sausage over-stuffed in artificial casings frequently drops through due to tightly twisted ends clever sausage makers have discovered that Bologna Tubing is a real money-saver. CAHN has the proper tubing!

Fred C. Cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI



The New FRENCH COOKER

Interests You Because
IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT

We invite your inquiries

The French Oil Mill Machinery Company

Piqua

Ohio

Army Awards New Meat Contracts Aggregating More Than \$6,000,000

THE Chicago Quartermaster Depot went to market this week with an extra large basket and filled it with more than 27 million lbs. of canned, cured and fresh meat for feeding the U. S. Army. Distributed among 26 packing companies in all sections of the country, the purchases (mostly canned meat products) included in the announcement totaled \$6,496,724.24.

Awards on meat products this week were let to the following companies:

BONELESS BEEF

Firm	Amount lbs.	Value
Swift & Company.....	3,364,713	\$311,984.06
Armour and Company.....	989,100	237,070.46
Wilson & Co.....	637,640	154,944.60
Cudahy Packing Co.....	388,000	95,288.00
Geo. A. Hormel & Co.....	326,000	77,133.50
Abraham Brothers.....	144,000	34,012.20
Rath Packing Co.....	132,000	31,964.60
Mission Provision Co.....	37,570	9,061.94
Lindner Packing & Provision Co.....	22,000	5,020.40
Total	6,041,023	\$1,462,174.94

CORNER BEEF HASH

United Packers, Inc.....	1,423,518	\$257,335.15
Stokely Bros. & Co., Inc.....	600,072	105,952.53
Wilson & Co.....	425,016	76,675.32
Armour and Company.....	413,976	74,475.49
Cudahy Packing Co.....	339,960	71,101.98
Kingan & Co.....	74,988	13,347.86
Stahl-Meyer Inc.....	37,494	6,393.98
Total	3,375,024	\$605,285.31

SMOKED HAM

Armour and Company.....	591,882	\$151,400.60
Swift & Company.....	420,000	111,552.00
Cudahy Packing Co.....	230,000	66,155.00
Wilson & Co.....	120,000	29,880.00
Oscar Mayer & Co.....	58,845	18,094.54
Total	1,420,727	\$377,082.44

SMOKED BACON

Swift & Company.....	573,409	\$124,045.15
Kingan & Co.....	130,000	26,642.00
Geo. A. Hormel & Co.....	120,000	23,976.00
Total	823,409	\$124,551.33

CANNED BACON

Illinois Meat Co.....	218,736	\$ 56,215.15
Miller & Hart, Inc.....	187,488	47,700.06
John Morrell & Co.....	62,496	16,461.45
Cudahy Packing Co.....	31,248	8,390.09
Total	499,968	\$128,766.75

PORK LUNCHEON MEAT

John Morrell & Co.....	2,022,000	\$643,312.54
Rath Packing Co.....	648,000	203,148.00
American Packing & Provision Co.....	120,000	37,200.00
Agar Packing & Provision Co.....	60,000	19,050.00
Total	2,850,000	\$902,710.54

VIENNA STYLE SAUSAGE

Derby Foods, Inc.....	994,500	\$303,970.05
Republic Food Products Co.....	332,424	110,126.32
Total	1,326,924	\$414,096.37

MEAT AND VEGETABLE HASH

Libby, McNeill & Libby.....	425,304	\$ 83,288.93
Gerber Products Co.....	119,790	23,770.10
Stokely Bros. & Co., Inc.....	66,000	12,596.40
Total	611,094	\$119,615.43

MEAT AND VEGETABLE STEW

Wilson & Co.....	974,988	\$155,050.95
Libby, McNeill & Libby.....	525,000	78,075.00
Total	1,499,988	\$233,125.95

CHILI CON CARNE

Stokely Bros. & Co., Inc.....	234,000	\$ 27,223.20
Venice Maid Co., Inc.....	39,000	4,321.35
Ellis Canning Co.....	39,000	4,298.40
Total	312,000	\$ 35,842.95

Earlier in the week the Quartermaster depot made a number of canned meat awards which were not classified in the announcement. The meats pur-

chased included corned beef hash, luncheon meat, Vienna style sausage, meat and vegetable hash, meat and vegetable stew, dried beef and pork sausage.

CANNED MEATS

Firm	Amount lbs.	Value
Libby, McNeill & Libby.....	2,249,889	\$548,494.80
Armour and Company.....	1,334,608	351,913.96
John Morrell & Co.....	1,327,392	420,940.80
Republic Food Products Co.....	1,028,076	197,109.79
Ellis Canning Co.....	656,221	108,841.40
United Packers, Inc.....	514,092	105,211.23
Stokely Bros. & Co., Inc.....	361,946	68,396.05
Kingan & Co., Inc.....	300,024	52,504.20
Wilson & Co., Inc.....	196,980	34,542.00
Rath Packing Co.....	172,000	56,502.00
Geo. A. Hormel & Co.....	168,000	55,860.00
Cudahy Brothers Co.....	60,000	31,639.00
Cudahy Packing Co.....	80,000	30,234.00
Hygrade Food Products Corp.....	20,000	6,492.00
Total	8,452,228	\$2,003,472.23

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on October 25, 1941:

	Week Oct. 25	Previous week	Same week '40
Cured meats, lbs. 22,773,000	22,131,000	18,447,000	
Fresh meats, lbs. 62,304,000	59,628,000	65,444,000	
Lard, lbs. 10,345,000	12,225,000	6,167,000	

FSCC Purchases

Purchases on October 31 by the FSCC consisted of 9,076,828 lbs. of canned pork, 1,506,000 lbs. of cured pork, 11,414,800 lbs. of lard, 44,000 pieces of beef bungs and 53,700 100-yd. bundles of hog casings.

PROMOTE NEW TENDER HAM

Following up a steamer demonstration in which detail men called on dealers in four Michigan cities—Grand Rapids, Kalamazoo, Battle Creek and Benton Harbor—the Grand Rapids Packing Co. recently staged a highly successful promotion on a new tender ham known as the Kent Brand Mello Ham. The aitchbone of the product is removed and the ham is packaged in Visking casings.

The sale was made on a truckload basis, 1,200 hams going to the Dole stores and a similar volume to the Food City supermarkets. The hams were delivered in trailer trucks carrying banners indicating the quantity and destination of the order, with a photograph of the truck used in large newspaper space in the four cities. Ads explained why the shank bone was left in the ham to improve the flavor and told a story of "more center slices—greater economy."

CANADIAN CATTLE EXPORTS

MONTREAL.—With a slower movement of feeder animals from West to East in Canada, and higher domestic marketings, beef cattle exports to the United States this year are 20,000 head in advance of last year, the Canadian Department of Agriculture has announced. Some animals which normally come East when plenty of feed is available have been sent to U. S. markets to help swell the total of beef cattle exports to 117,125 head as of October 16, compared with 94,940 in the same period of 1940.

LIGHTER HOGS CUT OUT AT A PROFIT

(Chicago costs and prices, first four days of week)

An active fresh pork market brought total product values up 47c per cwt. on light butchers during the four-day period, compared with last week, 48c per cwt. on medium hogs, and 40c per cwt. on heavy hogs. With costs advancing only 36c per cwt. on light hogs, 30c per cwt. on mediums and 28c per cwt. on heavies, both light and medium hogs cut out at a profit and heavy hogs cut out better than in many weeks.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	20.3	\$2.84	13.80	20.2	\$2.79	13.70	20.1	\$2.75
Picnics	5.60	17.5	.98	5.40	17.5	.95	5.40	17.5	.95
Boston butts	4.00	19.4	.78	4.00	19.4	.78	4.00	19.4	.78
Loins (blade in).....	9.80	21.4	2.10	9.60	21.0	2.02	9.60	20.0	1.92
Bellies, S. P.	11.00	15.3	1.68	9.70	15.2	1.47	8.00	14.7	1.18
Bellies, D. S.	2.00	10.8	.22	4.00	10.4	.42
Fat backs	1.00	7.4	.07	3.00	7.6	.23	4.20	8.2	.34
Plates and jowls.....	2.50	9.6	.24	2.80	9.6	.27	3.30	9.6	.31
Raw leaf	2.10	9.6	.20	2.20	9.6	.21	2.00	9.6	.19
P. S. lard, rend, wt.....	12.40	9.5	1.18	11.30	9.5	1.07	10.50	9.5	1.00
Spareribs	1.60	13.8	.23	1.50	11.8	.18	1.50	10.3	.15
Trimnings	3.00	14.1	.42	2.80	14.1	.39	2.80	14.1	.39
Feet, tails, neckbones.....	2.0013	2.0013	2.0013
Offal and misc.....494949
TOTAL YIELD AND VALUE 69.00			\$11.34	70.10		\$11.20	71.00		\$11.00
Cost of hogs per cwt.....			\$10.50			\$10.55			\$10.56
Condemnation loss05			.05			.05
Handling & overhead.....			.61			.58			.48
TOTAL COST PER CWT.			\$11.16			\$11.18			\$11.09
ALIVE			11.84			11.20			11.00
TOTAL VALUE
Loss per cwt.....		09
Loss last week.....		16			.26
Profit per cwt.....			.18			.07			...
Profit last week.....			.01		

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., October 30, 1941.

REGULAR HAMS	
8-10	20 1/2
10-12	20 1/2
12-14	20 1/2
14-16	20 1/2
16-18 range	20 1/2

BOILING HAMS	
16-18	20 1/2
18-20	20 1/2
20-22	20 1/2
16-20 range	20 1/2
16-22 range	20 1/2

SKINNED HAMS	
10-12	22 1/4
12-14	22 1/4
14-16	22 1/4
16-18	22 1/4
18-20	22 1/4
20-22	22 1/4
22-24	20 1/2
24-26	20 1/4
26-30	20 1/4
25 up, No. 2's inc.	20 1/4

PICNICS	
4-6	18 1/4
6-8	18 1/4
8-10	18 1/4
10-12	18 1/4
12-14	18 1/4
8 up, No. 2's inc.	18 1/4
Short shank 1/2 @ 1/2c over.	

GREEN AMERICAN BELLIES	
18-20	13
20-25	12 1/2

BELLIES	
6-8	16
8-10	15 1/2
10-12	15 1/2
12-14	15 1/2
14-16	15
16-18	15

*Quotations represent No. 1 new cure.

D. S. BELLIES	
16-18	11 1/4
18-20	11 1/4
20-25	11 1/4
25-30	11 1/4
30-35	10 1/2
35-40	10 1/2
40-50	10

D. S. FAT BACKS	
6-8	8 1/2
8-10	8 1/2
10-12	8 1/2
12-14	9 1/4
14-16	9 1/4
16-18	9 1/4
18-20	10 1/4
20-25	11

OTHER D. S. MEATS	
Regular plates	12 1/4
Clear plates	4-6
D. S. jowl butts	10 1/2
S. P. jowls	10 1/2
Green square jowls	12
Green rough jowls	10

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Oct. 25	9.32 1/2	9.45	10.00
Monday, Oct. 27	9.25	9.40	10.00
Tuesday, Oct. 28	9.35	9.40	10.00
Wednesday, Oct. 29	9.50	9.55	10.00
Thursday, Oct. 30	9.60	9.67 1/2	10.00
Friday, Oct. 31	9.65	9.72 1/2	10.00

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	11 1/2
Kettle rend., tierces, f.o.b. Chgo.	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 1/2
Neutral, tierces, f.o.b. Chicago	11 1/2
Shortening, tierces, c.a.f.	15 1/2

Havana, Cuba Pure Lard Price

Wednesday, October 29	14.87 1/2
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FUTURE PRICES

SATURDAY, OCTOBER 26, 1941

	Open	High	Low	Close
LARD:				
Dec. ...	9.52 1/2	9.57 1/2	9.30	9.42 1/2 ax
Jan. ...	9.75	9.75	9.50	9.62 1/2 b
Mar. ...	11.10	11.10	10.90	10.92 1/2
May ...	11.32 1/2	11.32 1/2	11.15	11.17 1/2

Sales: Dec. 92; Jan. 69; Mar. 34; May 11; total, 206 sales.
Open interest: Dec. 1,255; Jan. 962; Mar. 269; May 140; total, 2,626 lots.

MONDAY, OCTOBER 27, 1941

LARD:				
Dec. ...	9.40	9.40	9.27 1/2	9.30b
Jan. ...	9.62 1/2	9.62 1/2	9.50	9.50
Mar. ...	10.90	10.92 1/2	10.77 1/2	10.77 1/2 b
May ...	11.10	11.17 1/2	10.97 1/2	11.00b

Sales: Dec. 42; Jan. 46; Mar. 43; May 21; total, 152 sales.
Open interest: Dec. 1,240; Jan. 964; Mar. 275; May 138; total, 2,617 lots.

TUESDAY, OCTOBER 28, 1941

LARD:				
Dec. ...	9.40	9.45	9.30	9.42 1/2 b
Jan. ...	9.60	9.67 1/2	9.50	9.62 1/2 b
Mar. ...	10.87 1/2	10.92 1/2	10.77 1/2	10.92 1/2
May ...	11.12 1/2	11.15	11.02 1/2	11.12 1/2 b

Sales: Dec. 30; Jan. 19; Mar. 15; May 6; total, 70 sales.
Open interest: Dec. 1,229; Jan. 967; Mar. 275; May 136; total, 2,607 lots.

WEDNESDAY, OCTOBER 29, 1941

LARD:				
Dec. ...	9.45	9.55	9.45	9.55b
Jan. ...	9.65	9.77 1/2	9.65	9.77 1/2
Mar. ...	10.95	11.07 1/2	10.95	11.07 1/2
May ...	11.17 1/2	11.30	11.17 1/2	11.30

Sales: Dec. 28; Jan. 39; Mar. 27; May 13; total, 107 lots.
Open interest: Dec. 1,225; Jan. 957; Mar. 280; May 138; total, 2,609 sales.

THURSDAY, OCTOBER 30, 1941

LARD:				
Dec. ...	9.60	9.72 1/2	9.60	9.65b
Jan. ...	9.82 1/2	9.92 1/2	9.82 1/2	9.87 1/2 ax
Mar. ...	11.15	11.25	11.15	11.17 1/2 b
May ...	11.47 1/2	11.50	11.40	11.40b

Sales: Dec. 49; Jan. 48; Mar. 40; May 11; total, 137 sales.
Open interest: Dec. 1,208; Jan. 946; Mar. 314; May 139; total, 2,607 lots.

FRIDAY, OCTOBER 31, 1941

LARD:				
Dec. ...	9.65	9.77 1/2	9.55	9.70b
Jan. ...	9.87 1/2	9.97 1/2	9.75	9.82 1/2
Mar. ...	11.20	11.30	11.05	11.22 1/2 ax
May ...	11.42 1/2	11.52 1/2	11.30	11.45 ax

LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during September, 1941, was 12.93 lbs., compared with 13.48 lbs. in August, 1941, and 11.51 lbs. in September, 1940. These yields represent 31.67 lbs. per animal in September, 1941, compared with 35.21 lbs. in August, and 26.69 lbs per animal in September, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 92,231,000 lbs. in September, 1941; 98,086,000 lbs. in August, and 84,310,000 lbs. in September, 1940. Lard rendered during September, 1941, includes 10,616,000 lbs. of rendered pork fat.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

Fresh Pork Is Put Back on Stamp Plan Food List

Butter and fresh pork (except that cooked or packed in metal or glass containers) have been added to the list of foods obtainable nationally by Food Stamp Program participants during November at local stores in areas where the program is in operation. Except for the addition of these two staple food items, the November list is the same as that for October.

Commenting upon the return of pork products and butter to the list of foods available with the blue stamps, Roy F. Hendrickson, Administrator of the Surplus Marketing Administration, said:

"It is doubly fortunate that we are able to return pork products and butter to the stamp plan list at this time. It not only makes it possible for us to provide wider markets for farmers to move increased supplies, but it also will make important food commodities available to millions of low-income people. Farmers need these wider markets in order to get a fair return on their full production. Needy families must have the food for a balanced diet. . . ."

SEPTEMBER MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during September with comparisons (figures in millions of pounds):

	Beef	Lamb & Veal	Mutton & Pork	Lard*
1941				
September	525	56	63	535
August	509	49	60	550
July	515	50	62	595
June	486	46	54	623
May	487	52	65	723
April	423	50	62	680
March	405	44	62	704
February	371	40	61	667
January	453	43	70	789

1941	525	56	63	535
1940	404	49	58	540
1939	445	50	63	506

January-September, Incl.

1941	4,153	430	560	5,866
1940	3,643	412	514	6,042
1939	3,533	413	515	5,065

*Unrendered. **Rendered.

†Includes 10,616,000 lbs. rendered pork fat.

MEAT IMPORTS AT NEW YORK

Imports for the period October 16 to October 22, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	460,000
	—Edible tallow	110,230
	—Salted bull beef	69,068
Brazil	Cooked pork in tins	238
	—Cooked beef in tins	2,100
	—Canned corned beef	738,000
	—Cooked sausage in tins	300
	—Liverpaste in tins	430
	—Cooked ham in tins	6,442
Canada	Pork sausage	855
	—Fresh frozen beef livers	889
	—Fresh chilled lamb livers	1,440
Cuba	381 carcasses fresh chilled beef	551,125
	—Fresh chilled beef cuts	103,739
	—Fresh frozen beef cuts	30,563
	—Canned corned beef	2,460
	—Fresh frozen pork	1,121
	—Fresh frozen spare ribs	2,970
Paraguay	Canned corned beef	117,801

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week.	
Week ended		1940	
Oct. 20, 1941		per lb.	
Prime native steers—			
400-600	20 @ 20 1/2	20 1/2	
600-800	19 1/2 @ 20	20	
800-1000	18 @ 18 1/2	21	
Good native steers—			
400-600	18 1/2 @ 18 1/2	19	
600-800	17 @ 17 1/2	19	
800-1000	16 1/2 @ 17	19	
Medium steers—			
400-600	16 1/2 @ 17	17 1/2 @ 18	
600-800	16 @ 16 1/2	17 1/2	
800-1000	15 1/2 @ 16 1/2	17 1/2	
Heifers, good, 400-600	18 1/2 @ 19	17 1/2 @ 18 1/2	
Cows, 400-600	12 1/2 @ 13	12 @ 12 1/2	
Hind quarters, choice	21	16	
Fore quarters, choice	17		

Beef Cuts

Steer loins, choice, 60/65	27	unquoted
Steer loins, No. 1	25	37
Steer loins, No. 2	23	33
Steer short loins, choice, 80/85	30	unquoted
Steer short loins, No. 1	28	45
Steer short loins, No. 2	26	40
Steer loin ends (hips)	25	30
Steer loin ends, No. 2	24	29 1/2
Cow loins	19	18
Cow short loins	20	20
Cow loin ends (hips)	18 1/2	20
Steer ribs, choice, 30/40	23	unquoted
Steer ribs, No. 1	22	28
Steer ribs, No. 2	20	28
Cow ribs, No. 2	18	18
Cow ribs, No. 3	15	12 1/2
Steer rounds, choice, 80/100	19 1/2	unquoted
Steer rounds, No. 1	19	20
Steer rounds, No. 2	18 1/2	19 1/2
Steer chuck, choice, 80/100	17 1/2	unquoted
Steer chuck, No. 1	17	18
Steer chuck, No. 2	16 1/2	17 1/2
Cow rounds	16 1/2	14
Cow chuck	14 1/2	13 1/2
Steer plates	10 1/2	10 1/2
Medium plates	10 1/2	10 1/2
Briskets No. 1	18 1/2	16
Cow navel ends	11	8 1/2
Steer navel ends	9	8
Fore shanks	11	9
Hind shanks	9	8
Strip loins, No. 1 bbls.	62	72
Strip loins, No. 2	40	35
Sirloin butts, No. 1	33	37
Sirloin butts, No. 2	27	24
Beef tenderloins, No. 1	60	68
Beef tenderloins, No. 2	55	65
Rump butts	26	14
Flank steaks	27	26
Shoulder clods	19	16
Hanging tenderloins	16	15
Inside, green, 12@18 range	21	18
Outside, green, 8 lbs. up	20	15 1/2
Knuckles, green, 8 lbs. up	20 1/2	16 1/2

Beef Products

Brains	8	7
Hearts	15	10
Tongues	17	10
Sweetbreads	14	14
Or-tail	10	9
Free tripe, plain	10	9
Free tripe, H. C.	15	11 1/2
Livers	22	20
Kidneys	8	9

Veal

Choice carcass	20	17 @ 18
Good carcass	19	15 @ 16
Good saddles	25	20 @ 21
Good racks	17	14 @ 15
Medium racks	15	12

Veal Products

Brains, each	10	10
Sweetbreads	32	30
Calf livers	55	53

Lamb

Choice lambs	20	16
Medium lambs	18	15
Choice saddles	24	20
Medium saddles	23	19
Choice fores	18	12
Medium fores	17	11
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	6
Light sheep	11	7
Heavy saddles	10	9
Light saddles	18	10
Heavy fores	6	4
Light fores	6	4
Mutton legs	15	12
Mutton loins	12	12
Mutton stew	8	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	23 1/2	13
Picnics	19	11
Skinned shoulders	19	11 1/2
Tenderloins	35	32
Spareribs	16	11
Back fat	11 1/2	7 1/2
Boston butts	20	12 1/2
Boneless butts, cellar trim, 2@4	24 1/2	17
Hocks	15	8
Tails	10	5
Neck bones	6	3
Slip bones	10	7
Blade bones	16	8
Pigs' feet	4	2 1/2
Kidneys, per lb.	9 1/2	4
Brains	16	8
Ears	5	4
Snouts	10	7
Heads	7	6
Chitterlings	7 1/2	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	25 @ 25 1/2	
parchment paper		
Fancy skinned hams, 14@16 lbs.	25 1/2 @ 26 1/2	
parchment paper		
Standard reg. hams, 14@16 lbs., plain	24 @ 24 1/2	
Picnics, 4@8 lbs., short shank, plain	21 @ 22	
Picnics, 4@8 lbs., long shank, plain	20 1/2 @ 21 1/2	
Fancy bacon, 6@8 lbs., plain	24 1/2 @ 25 1/2	
Standard bacon, 6@8 lbs., plain	22 1/2 @ 23	
No. 1 beef sets, smoked		
Insides, 8@12 lbs.	41 @ 42	
Outsides, 6@9 lbs.	38 @ 39	
Knuckles, 5@9 lbs.	37 @ 38	
Cooked hams, choice, skin on, fattened	41	
Cooked hams, choice, skinless, fattened	44	
Cooked hams, skin on, fattened	41	
Cooked picnics, skinned, fattened	38 1/2	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	20.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.00
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	18.50
Bean pork	24.00m
Brisket pork	29.00m
Plate beef	23.00
Extra plate beef	23.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	15
Special lean pork trimmings 85%	21 1/2 @ 22
Extra lean pork trimmings 95%	27
Pork cheek meat (trimmed)	13 @ 13 1/2
Pork hearts	10 1/2 @ 11
Pork livers	17 1/2 @ 17 1/2
Native boneless bull meat (heavy)	16 1/2
Boneless chucks	16 1/2
Shank meat	16 1/2
Beef trimmings	13 1/2
Dressed canners, 350 lbs. and up	11 1/2 @ 11 1/2
Dressed canner, 400-450 lbs.	12 1/2 @ 12 1/2
Dr. Bologna bulls, 600 lbs. and up	13 1/2
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	28
Country style sausage, fresh in link	23 1/2
Country style sausage, fresh in bulk	21 1/2
Country style sausage, smoked	27 1/2
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	29
Skinless frankfurters	27
Bologna in beef bungs, choice	23
Bologna in beef middles, choice	23 1/2
Liver sausage in beef rounds	23 1/2
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28 1/2
Head cheese	18 1/2
New England luncheon specialty	29 1/2
Mixed luncheon specialty, choice	24 1/2
Tongue and blood	26
Blood sausage	22
Souse	20
Polish sausage	28

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25
Farmer	35 1/2
Holsteiner	35
B. O. salami, choice	41
Milano, salami, choice in hog bungs	41
B. O. salami, new condition	26
Franks, choice, in hog middles	42
Genoa style salami, choice	48
Pepperoni	40
Mortadella, new condition	25
Cappicola	49
Italian style hams	41

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltmeter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Block	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.80
Dextrose, in car lots, per cwt. (cotton)	4.87
in paper bags	4.83

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.20
Domestic rounds, 140 pack	.36
Export rounds, wide	.48
Export rounds, medium	.22
Export rounds, narrow	.23
No. 1 weasands	.06
No. 2 weasands	.05
No. 3 bungs	.16
No. 2 bungs	.12
Middles, regular	.00
Middles, select, wide, 2@2 1/2 in.	.05
Middles, select, extra, 2 1/2 in.	
& up	.90
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.90
English, medium	1.70
Wide, per 100 yds.	1.35
Extra wide, per 100 yds.	.50
Export bungs	.28
Large prime bungs	.12
Medium prime bungs	.12
Small prime bungs	.08 1/2
Middles, per set	.10

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	23	26
Reified	24	28
Chili pepper	32	32
Powder	31	31
Cloves Amboyne	28	33
Zanzibar	18 1/2	23 1/2
Ginger, Jamaica	40	45
African	31	36
Mace, Fancy Banda	58	58
East Indies	52	50
East & West Indies Blend	56	54
Mustard flour, fancy	22	22
No. 1	22	22
Nutmeg, fancy Banda	22	22
East Indies	17 1/2	22
East & West Indies Blend	21	21
Paprika, Spanish	51	51
Pepper Cayenne	35	35
Red No. 1	28	28
Black Malabar	11	15
Black Lampong	7 1/2	9
Pepper, white Singapore	12	15 1/2
Munket	12 1/2	16
Packers	13	13

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.12	1.23
Celery seed, French	.98	1.14
Cominos seed	20 1/2	26 1/2
Coriander Morocco bleached	16	
Coriander Morocco natural No. 1	15	17 1/2
Mustard seed, fancy yellow	26	
American	14	
Marjoram, French	78	89
Oregano	12	16
Sage, Dalmatian No. 1	1.00	1.50

(Continued on page 34.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

247 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18	@19 1/4
Choice, native, light.....	19	@20
Native, common to fair.....	17	@18

Western Dressed Beef

Native steers, good, 600-800 lbs.....	17	@18
Native choice yearlings, 400-600 lbs.....	18	@19
Good to choice heifers.....	16	@17
Good to choice cows.....	14	@15
Common to fair cows.....	13 1/2	@14
Fresh bologna bulls.....	15	@16 1/4

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	24 @25	24
No. 2 ribs.....	23 @24	22
No. 3 ribs.....	22 @23	20
No. 1 loins, prime.....	24 @25	26
No. 2 loins.....	23 @24	23
No. 3 loins.....	21 @22	21
No. 1 hinds and ribs.....	23 @24	24
No. 2 hinds and ribs.....	21 @22	21
No. 1 rounds.....	18 @19	18 1/4
No. 2 rounds.....	17 @18	17 1/4
No. 3 rounds.....	16 @17	17
No. 1 chuck.....	18 @19	20
No. 2 chuck.....	17 @18	18
No. 3 chuck.....	15 @16	16
Rolls, reg. 4 @ 6 lbs. av.....	23 @24	24
Rolls, reg. 6 @ 8 lbs. av.....	22 @23	23
Tenderloins, steers.....	60 @65	60
Tenderloins, cows.....	50 @60	40
Tenderloins, bulls.....	35 @40	35
Shoulder clods.....	21 @22	22

DRESSED VEAL

Good.....	19	@20
Medium.....	18	@19
Common.....	17	@18

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	21	@22
Genuine spring lambs, good to medium.....	20	@21
Genuine spring lambs, medium.....	19	@20
Sheep, good.....	10	@12
Sheep, medium.....	8	@10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$15.75 @16.00
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	\$17.00 @17.75

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10 @ 12 lbs.....	22 @23	22
Shoulders, 10 @ 12 lbs. av.....	20 @21	20
Butts, regular, 4-6 lbs.....	22 @23	22
Hams, regular, fresh, 10 @ 12 lbs. av.....	22 @23	22
Hams, skinned, fresh, 10 @ 12 lbs.....	23 @24	23
Picnics, fresh, 6 @ 8 lbs.....	19 @20	19
Pork trimmings, extra lean 90-95%.....	23 1/2 @24	23 1/2
Pork trimmings, regular 50% lean.....	16 @17	16
Sparr ribs, medium.....	15 @16	15
Pork loins, fresh, 10 @ 12 lbs.....	23 @25	23
Shoulders, 6 @ 10 lbs. av.....	21 @23	21
Butts, regular, 1 1/2 @ 3 lbs.....	28 @29	28
Hams, regular, fresh, 10 @ 12 lbs.....	23 @24	23
Hams, skinned, fresh, 10 @ 12 lbs.....	25 @26	25
Picnics, fresh, 4 @ 6 lbs.....	19 1/2 @21	19 1/2
Pork trimmings, extra lean 90 @ 95%.....	20 @30	20
Pork trimmings, reg. 50% lean.....	15 @16	15
Sparr ribs, medium.....	18 @20	18
Boston butts.....	23 @24	23

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	47
Cooked hams, choice, skinless, fattened.....	47

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	27	@28
Regular hams, 10 @ 12 lbs. av.....	27	@27
Regular hams, 12 @ 14 lbs. av.....	26	@26
Skinned hams, 10 @ 12 lbs. av.....	26	@27
Skinned hams, 16 @ 18 lbs. av.....	26	@27
Skinned hams, 12 @ 14 lbs. av.....	28	@29
Skinned hams, 18 @ 20 lbs. av.....	27	@28
Picnics, 4 @ 6 lbs. av.....	22	@23
Picnics, 6 @ 8 lbs. av.....	22	@23
Bacon, boneless, western.....	25	@26
Bacon, boneless, city.....	24 1/2 @25 1/4	24 1/2
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	23	@29

BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	2.90 per cwt.
Edible suet.....	5.25 per cwt.
Inedible suet.....	5.00 per cwt.

GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40	3.70
Prime No. 2 veals.....	21	2.90	3.05	3.10	3.50
Buttermilk No. 1.....	16	2.70	2.85	2.90	3.00
Buttermilk No. 2.....	17	2.55	2.70	2.75	2.85
Branded graby.....	12	1.75	1.90	1.95	2.00
Number 3.....	13	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, October 29, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. 1.....	\$18.50 @20.00		\$19.00 @19.50	
500-600 lbs. 1.....	18.00 @19.00		17.50 @19.00	\$18.50 @19.00
600-700 lbs. 1.....	17.50 @18.50	\$17.50 @18.00	17.00 @18.00	18.00 @18.50
700-800 lbs. 1.....	17.00 @18.00	17.00 @18.00	17.00 @18.00	
STEER, Good:				
400-500 lbs. 1.....	17.50 @19.00		18.00 @19.00	
500-600 lbs. 1.....	17.00 @18.00		16.50 @18.00	17.50 @18.50
600-700 lbs. 1.....	16.50 @17.50	16.50 @17.50	16.00 @17.00	17.00 @18.00
700-800 lbs. 1.....	16.00 @17.00	16.00 @17.00		
STEER, Commercial:				
400-600 lbs. 1.....	14.50 @16.50		14.50 @16.50	15.50 @16.50
600-700 lbs. 1.....	14.50 @16.00	15.00 @16.00	14.50 @16.50	16.00 @17.00
STEER, Utility:				
400-600 lbs. 1.....	13.00 @14.50	14.00 @15.00	14.00 @14.50	14.00 @15.50
COW (All Weights):				
Commercial.....	14.00 @15.00	14.00 @15.00	14.00 @15.00	
Utility.....	13.00 @14.00	13.50 @14.00	12.50 @13.50	14.00 @15.00
Cutter.....	12.50 @13.00	13.00 @13.50		13.50 @14.00
Canner.....	11.75 @12.25			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs. 1.....	19.00 @20.00	20.00 @21.00	17.00 @20.00	21.00 @22.00
130-170 lbs. 1.....	17.00 @18.00		17.00 @19.00	
VEAL, Good:				
50-80 lbs. 1.....	17.00 @18.00	18.00 @19.50	16.00 @18.00	18.00 @20.00
80-130 lbs. 1.....	18.00 @19.00	18.50 @20.00	16.00 @18.00	19.00 @21.00
130-170 lbs. 1.....	15.00 @17.00		16.00 @18.00	
VEAL, Commercial:				
50-80 lbs. 1.....	16.00 @17.00	16.50 @18.00	15.00 @16.00	16.00 @18.00
80-130 lbs. 1.....	16.00 @18.00	16.50 @18.50	15.00 @16.00	17.00 @18.00
130-170 lbs. 1.....	14.00 @15.00		15.00 @16.00	
VEAL, Utility:				
All weights.....	13.00 @15.00	15.00 @16.50	14.00 @15.00	15.00 @16.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs. 1.....	19.00 @20.00	20.00 @21.00	20.50 @21.50	21.00 @23.00
40-45 lbs. 1.....	19.00 @20.00	19.50 @20.50	20.00 @21.00	21.00 @23.00
45-50 lbs. 1.....	19.00 @20.00	19.00 @20.00	20.00 @20.50	20.00 @22.00
50-60 lbs. 1.....	18.00 @19.00	18.50 @19.50	19.50 @20.50	18.00 @20.00
LAMB, Good:				
30-40 lbs. 1.....	18.00 @19.00	19.50 @20.50	20.00 @20.50	20.00 @21.00
40-45 lbs. 1.....	18.00 @19.00	19.00 @20.00	19.50 @20.00	20.00 @21.00
45-50 lbs. 1.....	18.00 @19.00	18.50 @19.50	19.50 @20.00	19.00 @21.00
50-60 lbs. 1.....	17.50 @18.50	19.00 @19.00	19.00 @19.50	18.00 @19.00
LAMB, Commercial:				
All weights.....	17.00 @18.00	17.50 @19.00	18.00 @19.50	17.00 @18.00
LAMB, Utility:				
All weights.....	15.00 @17.00	16.00 @18.00	16.00 @18.00	16.00 @17.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.00 @10.00	10.50 @12.00	10.50 @12.00	
Commercial.....	8.00 @ 9.00	9.50 @10.50	9.50 @10.50	
Utility.....	7.50 @ 8.00	8.00 @ 9.50	8.00 @ 9.50	
Fresh Pork Cuts:				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs. 1.....	22.50 @23.50	23.00 @24.00	23.00 @24.00	22.50 @24.00
10-12 lbs. 1.....	22.50 @23.50	23.00 @24.00	23.00 @24.00	22.50 @24.00
12-15 lbs. 1.....	21.50 @22.50	22.50 @23.50	22.00 @23.00	22.00 @23.00
16-22 lbs. 1.....	18.50 @20.00		19.00 @20.00	19.50 @21.50
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs. 1.....	18.50 @19.50		20.00 @21.00	20.00 @21.50
BUTTS, Boston Style:				
4-8 lbs. 1.....	20.50 @21.50		22.00 @23.00	22.00 @23.00
SPARE RIBS:				
Half sheets.....	15.00 @16.00			
TRIMMINGS:				
Regular.....	14.00 @14.50			

*Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. *Includes koshered beef sales at Chicago. *Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

*Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, L.C. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	23
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Ortails, per lb.....	30
Beef hanging tenders, per lb.....	18
Lamb fries, a pair.....	12

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 25, 1941, were 4,730,000 lbs.; previous week 4,981,000 lbs.; same week last year 5,865,000 lbs.; Jan. 1 to date, 209,922,000 lbs.; same period last year, 198,978,000 lbs.

Shipments of hides from Chicago for week ended October 25, 1941, were 7,387,000 lbs.; previous week 6,112,000 lbs.; same week last year 6,887,000 lbs.; Jan. 1 to date, 237,288,000 lbs.; same period last year, 228,342,000 lbs.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

Tallow Undertone Is Firm; Greases Quiet but Steady

NEW YORK, OCTOBER 29, 1941

TALLOW.—The tallow market at New York displayed a firm tone, extra trading at 9c, unchanged from the previous sales, with an estimated 500,000 lbs. or more changing hands. The market was up $\frac{1}{4}$ c from last week's lows. Local and outside soapers were in the market for supplies, and although a large midwest soaper again lowered his bids to 8 $\frac{1}{4}$ c at New York, there was no surplus tallow pressing on the market, and the undertone was firm. Producers continue well sold up.

Some further business in South American tallow was reported here on a basis of 6 $\frac{1}{2}$ c a pound plus the duty of 1 $\frac{1}{2}$ c per lb.

At New York, edible quoted at 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; extra, 9c, and special 8 $\frac{3}{4}$ c.

STEARINE.—Demand was rather moderate and the market barely steady at New York. Oleo quoted at 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c.

OLEO OIL.—Quiet but steady conditions prevailed at New York. Extra was quoted at 11 $\frac{1}{4}$ c; prime, 11c, and lower grades, 10 $\frac{1}{2}$ c, although some sellers were asking higher than those figures.

GREASE OIL.—Demand was moderate and the market steady. No. 1 quoted 13c; No. 2, 12 $\frac{1}{2}$ c; extra, 13 $\frac{1}{2}$ c; extra No. 1, 13 $\frac{1}{4}$ c; winter strained, 14c; prime burning, 14 $\frac{1}{2}$ c, and prime inedible, 14 $\frac{1}{4}$ c.

NEATSFOOT OIL.—The market was steady with demand fair at New York. Extra was quoted at 13 $\frac{1}{2}$ c; No. 1, 13 $\frac{1}{4}$ c; prime, 14c, and pure, 17 $\frac{1}{4}$ c.

GREASES.—Only routine, moderate trading was reported in the grease market at New York this week at steady prices, yellow and house trading at 8 $\frac{1}{2}$ c and 8 $\frac{3}{4}$ c, or slightly better than the previous week. Buyers were not aggressively interested, but producer offerings, on the other hand, were not pressed. At New York, yellow and house was quoted at 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c; brown, 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c; and choice white, 9 $\frac{1}{4}$ c.

CHICAGO, OCTOBER 30, 1941

TALLOW.—After showing a little improvement early this week over the easy tone prevailing last weekend, brought about by the softness of the lard market, the tallow market at Chicago turned rather sluggish, with light offerings about offset by a narrow buying interest. On Monday, scattered offerings were reported at list prices, but interest was slack. Under a fair scattered consumer demand and light offerings, the market strengthened on Tuesday, though large consumers did not advance bids to the full list. Several tanks of prime sold at 9c, Chicago, and delivered outside point. Quiet market prevailed at midweek. Thursday's quotations were: Edible, 9c; fancy, 9c; prime, 9c; special, 8 $\frac{3}{4}$ c, and No. 1, 8 $\frac{3}{4}$ c.

STEARINE.—Stearine remained unchanged at last week's quotations. Prime was quoted 9 $\frac{1}{2}$ @9 $\frac{1}{2}$ c and yellow, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c.

OLEO OIL.—No changes in quotations on oleo oil were reported this week. On Thursday, extra was quoted at 11 $\frac{1}{2}$ @11 $\frac{1}{2}$ c and prime, 11 $\frac{1}{4}$ @11 $\frac{1}{4}$ c.

GREASE OIL.—Grease oil market at Chicago advanced this week. Quotations were as follows: No. 1, 12 $\frac{1}{2}$ c; No. 2, 12 $\frac{1}{4}$ c; extra, 13 $\frac{1}{4}$ c; extra No. 1, 12 $\frac{1}{2}$ c; extra winter strained, 13 $\frac{1}{2}$ c; prime burning, 14c; and prime inedible, 13 $\frac{1}{4}$ c.

NEATSFOOT OIL.—Firm trend prevailed. Quotations were: Extra neatsfoot oil, 13c; No. 1, 12 $\frac{1}{2}$ c; prime, 13 $\frac{1}{2}$ c; pure, 17 $\frac{1}{4}$ c; cold test, 27c.

GREASES.—Greases at Chicago showed a little additional firmness early in the week, but later quieted down as buyers and producers failed to get together in their ideas. At midweek, couple of tanks of white grease sold at 9c, Chicago, and good yellow reported salable at 8 $\frac{1}{2}$ c in one quarter. Thursday's quotations were: Choice white, 9c; A-white, 8 $\frac{3}{4}$ c; B-white, 8 $\frac{1}{2}$ c; yellow, 8 $\frac{1}{2}$ c, and brown, 8c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, October 30.)

With interest broadening slightly, by-products markets showed a little firmer tendency this week but continued largely nominal. There was some movement of blood and dry rendered tankage at list. Activity in packinghouse feeds picked up and the market appeared steady at prevailing prices. Situation in fertilizer materials, bones and animal hair largely nominal.

Blood

	Unit
Unground	Ammonia 4.55

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	4.75n
Unground, 6 to 10% choice quality	4.75n@5.00
Liquid stick	2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$67.50
50% meat and bone scraps	65.00
Blood-meal	80.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	57.50

Fertilizer Materials

	Per ton
High grade tankage, ground	\$3.75n & 10c
10@11% ammonia	30.00
Bone tankage, unground, per ton	30.00
Hoof meal	3.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.00 @ 1.02 $\frac{1}{2}$
57 to 62% protein (high test)	.97 $\frac{1}{2}$ @ 1.00
Soft pressed pork, ac. grease and quality, ton	52.50@55.00
Soft pressed beef, ac. grease and quality, ton	50.00@52.50

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00n
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	6 $\frac{1}{2}$ @ 7c

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, butocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	38.00@40.00
Junk bones	30.00@31.00

Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	32.50@35.00
Winter processed, black, lb.	8 $\frac{1}{2}$ @ 9
Winter processed, gray, lb.	8
Summer processed, gray, lb.	4 @ 4 $\frac{1}{4}$
Cattle switches	4 $\frac{1}{4}$ @ 4 $\frac{1}{2}$

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.15
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
November shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertiliser tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	87.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% Nat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	85c
60% protein, unground.....	86c

EASTERN FERTILIZER MARKETS

New York, October 29, 1941

Trading picked up a little during the past week. Sales of tankage were made at around \$4.50 & 10c, f.o.b. shipping points, with more offered at this figure. Several sales of New York blood were made at \$4.15 per unit, f.o.b. New York.

Cracklings are still selling at 95c per unit, f.o.b. New York; some interest shown by buyers at this figure. Fish scrap was a bit easier, following the decline in other markets. Increased interest is looked for from fertilizer buyers as the fertilizer mixing season gets under way.

PACKINGHOUSE ODORS

There is little occasion for objectionable odors from a modern meat plant, properly maintained. Modern equipment and methods, including fresh cleaning of casings, condensation of vapors from inedible cookers and scrupulous cleanliness in all departments, provide little opportunity for complaints.

Packers are not always as particular about the condition of the premises surrounding their plant as they are of the plant itself. Livestock pens not cleaned frequently, uncleared barrels and tierces stacked outside until needed, and trash and debris, often create conditions far from ideal.

It is becoming rather common practice in rendering plants to hold fallen animals under a water spray until they are ready to be skinned and cut up and to exhaust air from the melter room and skinning floor with a fan and duct system and discharge it into a stack where it is mixed with chlorine gas. These simple precautions are sufficient to eliminate objectionable odors and to forestall complaints, even against plants that are operating in built-up sections of cities.

Cotton Oil Futures Range Widely in Nervous Market

COTTONSEED OIL futures moved nervously and irregularly in moderate trade during the week. The range was wide and prices were easily influenced both ways. A rally of 160 points, which carried March oil up to 13.09c last Friday, was followed by a break of about ¾c per pound to a low of 12.35c for March on Tuesday this week. March then recovered 35 points or more to the 12.70c level.

The extreme highs were made on buying and covering so the Department of Agriculture confirmed that the SMA would shortly seek offers of "considerable quantities" of shortening for domestic relief distribution or export. There were reports that the Senate Agriculture bloc was seeking government loans on crude oil or cottonseed, the latter at \$60.00 per ton.

Buying power gave out above the 13c level and realizing and professional selling ran the market into stop loss orders. Unsettlement in allied and other markets had some influence, but liberal buying of March and May oil developed on the declines.

The local element was first on one side and then on the other in attempting to follow the line of least resistance. Crude oil trading was on a small scale. While crude prices backed and filled with the futures market, crude oil in the South continued to display relative firmness. Mills were not offering freely.

The refined market changed little with refiners holding winter oil in tanks in the Metropolitan area at 14c, while drums were quoted at from 15½¢@16½¢ and cash bleachable cotton oil at New York was quoted 12.35¢@12.70c.

COCONUT OIL.—The market was quiet but steady. At New York quotations were 7½¢@7¾¢ in tanks, while Pacific coast tanks were quoted at 6½¢@6¾¢.

CORN OIL.—Sales were reported at 11¼¢@11½¢ for crude, Chicago basis, but offerings continued light.

SOY BEAN OIL.—Trade was rather quiet in bean oil this week due to irregular movements in allied markets.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11¼¢@11½¢
White deodorized, in bbls., f.o.b. Chgo.....	14½¢@15
Yellow, deodorized.....	14½¢@15
Soap stock, 50% f.f.a., f.o.b. consuming points.....	8¢@3¢
Soybean oil, in tanks, f.o.b. mills.....	9¢@10
Corn oil, in tanks, f.o.b. mills.....	11¼¢@11½¢
Coconut oil, sellers tanks, f.o.b. coast.....	6¢@6½¢
Refined coconut, bbls., f.o.b. Chicago.....	13¢@13½¢

OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	17½¢
White animal fat.....	14
Water churned pastry.....	16½¢
Milk churned pastry.....	17½¢
Vegetable type.....	13

At New York the market was called 9½¢@10c, basis Decatur. Refined oil in tanks at New York was 11½¢ and in drums was 13c.

PALM OIL.—The market was quiet and steady at New York. At New York spot Nigre in drums was quoted at 9c; tanks, 8c, and Sumatra nearby, 7½c.

PEANUT OIL.—Offerings were scanty and the market in the Southeast was called 11¼¢@12c bid, with no business passing.

COTTONSEED OIL.—Valley crude was quoted on Wednesday at 11½¢ paid; Southeast, 11½¢ nominal; Texas, 11½¢ bid at common points; Dallas, 11½¢ nominal.

Futures market transactions for the week at New York were:

FRIDAY, OCTOBER 24, 1941

	Sales	Range—		Closing—	
		High	Low	Bid	Asked
November	8	12.97	12.92	12.85	nom
December				12.87	12.80
January				12.88	12.80
February				12.88	nom
March	65	13.09	12.92	12.96	97a
April				12.97	nom
May	92	13.07	12.95	12.95	nom
June				12.95	nom

Sales 165 contracts.

SATURDAY, OCTOBER 25, 1941

November				12.55	nom
December				12.55	12.50
January				12.56	12.50
February				12.56	nom
March	40	12.75	12.55	12.64	nom
April				12.63	nom
May	27	12.75	12.60	12.65	nom
June				12.68	nom

Sales 76 contracts.

MONDAY, OCTOBER 27, 1941

November				12.25	nom
December	7	12.45	12.28	12.30	12.30
January				12.29	12.30
February				12.29	nom
March	51	12.60	12.35	12.37	nom
April				12.37	nom
May	52	12.60	12.35	12.37	nom
June				12.37	nom

Sales 110 contracts.

TUESDAY, OCTOBER 28, 1941

November				12.45	nom
December	9	12.48	12.37	12.49	12.52
January	6	12.48	12.42	12.50	12.52
February				12.50	nom
March	56	12.62	12.45	12.60	nom
April				12.60	nom
May	28	12.58	12.44	12.61	12.62
June				12.61	nom

Sales 90 contracts.

WEDNESDAY, OCTOBER 29, 1941

November				12.65	nom
December	10	12.65	12.60	12.68	12.72
January	3	12.68	12.65	12.68	nom
February				12.68	nom
March	29	12.79	12.68	12.78	nom
April				12.78	nom
May	46	12.79	12.61	12.79	nom
June				12.79	nom

Sales 88 contracts.

THURSDAY, OCTOBER 30, 1941

December	27	12.61	12.75	12.78	nom
March	33	12.92	12.83	12.89	nom
May	59	12.92	12.83	12.89	nom

(See page 40 for later markets.)

JULY GELATINE IMPORTS

Edible gelatine imported into the United States during July, 1941, totaled 18,805 lbs. valued at \$4,748 and came entirely from Belgium.

HOW PACKERS AND ARMY COOPERATED ON SPECIAL MEATS

Some of the work of the Subsistence Research Laboratory, U. S. Army Quartermaster Corps, in cooperating with industry in developing foods to meet Army needs, was related by Lt. Col. Rohland A. Isker of the Chicago laboratory in a talk before the American Dietetic Association convention at St. Louis, Mo., on October 20.

Citing the 6-lb. sterile pack canned luncheon meat and "defense" ham as results of such cooperation, Colonel Isker told how they had been developed. Although some of this information has been published previously in THE NATIONAL PROVISIONER, some of it is new and may interest packer readers. Said Colonel Isker:

"One of the products developed in cooperation with industry is the 6-lb. pack of sterile luncheon meat. A 12-oz. can of sterile luncheon meat has been on the market for several years. The 6-lb. can was something new and many packers claimed that such a product could not be made without an overcooked flavor in the finished product

and a tremendous shrink. One firm began to work with us and several others followed suit.

"It was found that by applying strict sanitation measures, by careful control of retort temperatures and care in preparing the raw material, a very satisfactory product could be produced with not more than 10 per cent shrink and an excellent flavor. At the present time the Army, Navy and Federal Surplus Commodities Corporation are purchasing large quantities of the 6-lb. luncheon meat.

"Another example is the present 'Defense' ham. We had to have a ham that would stand more rough handling and have better keeping qualities than the ordinary commercial ham. Hundreds of hams were pumped with varying degrees of pickle, smoked from eight hours to eight days and with an internal ham temperature of from 115 to 140 degs. F. It was our opinion that smoking at 140 degs. F. would kill trichina and render the ham less dangerous if improperly cooked. It was found that this high internal temperature broke down the tissues and lowered the keeping qualities below those customarily found in the regular commercial ham.

"Best results were obtained by pumping with a 100 per cent solution and smoking for 48 hours at 122 to 128 degs. internal temperature. The first shipment of this ham was not very successful, partly due to improper handling and inspectors not being familiar with hams over one month old. Hams were rejected, due to mold growth and in some cases because of slime on the outside. This is to be expected whenever hams are removed from cold storage and not consumed at once.

"Many of these hams were sent to the laboratory, cleaned with vinegar water, roasted and relished by the laboratory personnel and visitors. There was, however, a definite weakness in this ham which had to be overcome. A meeting was called at which at least 20 packers were present. It was decided to bulk the hams in salt from two to four days, thereby giving the outer surface a good coating of salt as a preservative. The hams were to be smoked for 72 hours with an internal temperature of 128 degrees F. to reduce moisture, and were to be packaged as soon as possible after coming out of smoke to avoid mold growth. Hams are now being produced by this method and giving much better results."

"MEAT IN THE MEAL FOR HEALTH DEFENSE"

The National Live Stock and Meat Board announces the publication of its new 1942 meat recipe book for aiding housewives in planning meals around the less-demanded meat cuts as well as popular cuts. Copies of the attractive book are available to the meat trade in quantity lots from the Board at the actual cost of production. Space has been provided on the front cover for imprinting firm names, address and telephone number.

WAGE-HOUR-PACKER CASE

A second federal circuit court of appeals has upheld the legality of the Administrator of the Wage and Hour Division delegating his power to issue subpoenas to subordinates. The U. S. Circuit Court of Appeals for the eighth circuit on October 11 approved the procedure in the case of Cudahy Packing Co. vs. Philip B. Fleming, Administrator, in a decision at St. Paul, Minnesota.

The U. S. Circuit Court of Appeals for the fifth circuit at New Orleans on April 19, 1941, approved this procedure in the case of the Cudahy Packing Co. of Louisiana vs. the Administrator.

Both these decisions are in conflict with that of the U. S. Circuit Court of Appeals for the first circuit at Boston in the case of the Lowell Sun Co. vs. the Administrator which held that the latter could not delegate his subpoena power. The U. S. Supreme Court took jurisdiction in this case, and in the Cudahy case in the fifth circuit.

FLASHES ON SUPPLIERS

YORK ICE MACHINERY CORP.—Appointment of a new department manager and the consolidation of its advertising and sales promotion departments has been announced by the York Ice Machinery Corp. Fred C. Wood has been appointed manager of the firm's air conditioning department, while Anker Winther, assistant general sales manager, will supervise the activities of the new advertising and sales promotion department. He will be assisted by Frank Chalmers.

HIDES AND SKINS

Packers clear recent three weeks' accumulation of hides at full ceiling prices—Pacific Coast hides move at maximum—Packer calf and kipskins sell at ceiling.

Chicago

PACKER HIDES.—There has been an active movement of packer hides, with all descriptions involved, at full ceiling prices as quoted in table on page 40. Upwards of three weeks' production had accumulated while packers withheld offerings, awaiting the recently announced amendment to the price schedule, which placed all hides and skins on an f.o.b. shipping point basis.

While no details are being confirmed by either buyers or sellers, two packers are thought to have moved a good part of their holdings late last week, and the other two packers followed late this week with around 150,000 hides; some estimate the total movement for the two weeks as upwards of 250,000 hides.

It has been definitely stated in some quarters that at least some packers are now sold up right into kill, while there is still an unsatisfied demand at the full maximum prices. The general expectation is that demand will continue

to out-strip the supply of hides over the near term, at least until we get into the long haired winter hides, and possibly even then, although no one in the trade professes to be able to see that far ahead at present.

The open interest in hide futures was down to 340 lots as of Oct. 29th, and trading in futures has dwindled to a very small fraction of the volume a year ago. Certificated stocks in Exchange warehouses on Oct. 28th were down to 146,027 hides.

OUTSIDE SMALL PACKER.—Outside small packer all-weight native steers and cows are salable at full ceiling price of 15½¢, selected, trimmed, f.o.b. shipping point, and brands at 14½¢; untrimmed hides quotable a cent lower. There is an active demand for small packer stock and the better productions are quickly absorbed.

PACIFIC COAST.—There was trading in the Coast market late this week at the new ceiling price when about 20,000 larger packer production hides sold at 13½¢, flat, trimmed, f.o.b. shipping points, and further activity is expected shortly.

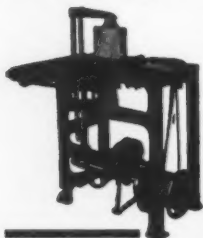
FOREIGN WET SALTED HIDES.—There has been very little news from the South American market since the active trading last week, which cleaned

up most descriptions, British interests being credited with the buying. Argentine frigorifico standard steers sold at that time in a sizeable way at 103 pesos, equal to 15½¢, c.i.f. New York, with a few packs later at 15¼¢ and about 15¼¢; reject heavy steers moved in a good way at 98 pesos, or 15½¢.

COUNTRY HIDES.—Not a great deal of activity has been reported in the country market. Under the amended price schedule, untrimmed all-weights have a ceiling limit of 14¢, flat, f.o.b. shipping points, which is about in line with earlier sales at 14¼¢, del'd Chgo., from points west of here. Heavy steers and cows are slow, not being suitable for use in making army leather, and quoted 12½¢@13¢; top is asked, with better call for straight cows than for steers and cows. Trimmed buff weights are reported to have sold at 14½¢, flat, but other offerings that basis are said to be unsold as yet. Trimmed extremes are scarce at ceiling price of 15¢, flat, or 15½¢ selected. Last reported trading in country bulls was at 8½¢. Glues quoted 11½¢@11¢, flat, trimmed, with recent sales reported at 11¢ flat for untrimmed and trimmed. All-weight branded hides are quoted around 12½¢, with up to 13¢ asked.

CALFSKINS.—One big packer is credited with moving Sept. and possibly Oct. calfskins late this week in a sizeable way at ceiling prices, or 27¢ for northern heavies 9½/15 lb., and 23½¢ for lights under 9½ lb., f.o.b. shipping

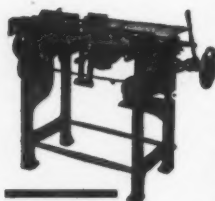
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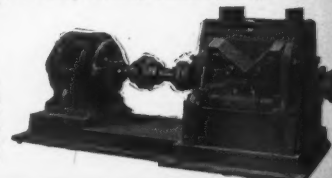
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points. There is a good demand for anything offered and other packers are expected to follow up this trading within a short time.

The Chgo. city calfskin market was not affected by the recent changes in ceiling, as city skins were already on an f.o.b. basis; collectors have been keeping well sold up at maximum prices, 8/10 lb. at 20½¢ and 10/15 lb., 23¢, with demand greater than supply. Country calfskins are salable at maximums of 16¢ flat for 10 lb. and down and 18¢ flat for 10/15 lb., f.o.b. shipping point. Chgo. city light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—One packer is also credited with moving Sept. kipskins late this week in a good way at the ceiling prices, native kips 15-30 lb. at 20¢, and brands at 17½¢, f.o.b. shipping points. A good demand is reported at these prices.

Chgo. city kipskins are salable at ceiling price of 18¢ for 15-30 lb., and market has been kept sold up. Country kips, 15-30 lb., are salable at 16¢, flat, f.o.b. shipping point.

Packer regular slunks are quotable at maximum price of \$1.10 flat, and hairless at 55¢ flat.

HORSEHIDES.—There appears to be very little change in horsehides; while some buyers are reluctant to pay the prices asked, scattered sales are reported at up to top figures. City renderers, with manes and tails, are quoted \$6.60@6.70, selected, f.o.b. nearby shipping

points; ordinary trimmed renders range usually \$6.20@6.40, del'd Chgo.; mixed city and country lots are currently quoted at \$5.75@5.85, Chicago.

SHEEPSKINS.—One house reports moving the equivalent of several cars of packer shearlings this week at steady prices of \$1.80 for No. 1's, \$1.30 for No. 2's, and 85¢ for No. 3's; there is a ready outlet for the light production at that level, and others report sales possible in a small way at 5¢ more for most grades. The last confirmed trading in pickled skins was at \$7.75 per dozen packer production, Oct. skins; producers are asking \$8.00. Last trading in Oct. lamb pelts by mid-west independent packers is generally credited as having been in a range of \$2.60@2.75 per cwt. live weight basis for western stock, with Colorados and short wools discounted; some action is probable on Nov. pelts within the next week or ten days, and these will carry a little more wool. Quotations on native lambs range \$2.25 @2.50 per cwt. live weight basis. Outside small packer pelts quoted \$1.75@1.90 each, according to quality, for Oct. pelts.

New York

PACKER HIDES.—There has been a good interest in Oct. hides and couple New York packers are generally believed to have moved at least a good part of their Oct. production late last week at ceiling prices, 15½¢ for native

steers, 14½¢ for butt brands, and 14¢ for Colorados.

CALFSKINS.—There is no accumulation in the eastern calfskin market; both packers and collectors have found a ready market for skins as fast as available, at full ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12-17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's at \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12-17 veal kips \$4.20, and 17 lb. up \$4.60.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Oct. 27.—Dec. 14.65@14.75; Mar. 14.60@14.70; June 14.60 b; Sept. 14.60 b; 4 lots; 1@5 lower.

Tuesday, Oct. 28.—Dec. 14.68@14.73; Mar. 14.60@14.70; June 14.60 b; Sept. 14.60 b; 6 lots; unchanged to 3 higher.

Wednesday, Oct. 29.—Dec. 14.65@14.71; Mar. 14.60@14.70; June 14.60 b; Sept. 14.60 b; 3 lots; unchanged to 3 lower.

Thursday, Oct. 30.—Dec. 14.68@14.73; Mar. 14.64@14.68; June 14.60 b; Sept. 14.68@14.73; 3 sales; unchanged to 4 higher.

Friday, Oct. 31.—Dec. 14.75@14.84; Mar. 14.70@14.75; June 14.65b; Sept. 14.65b; 16 lots; closing 5@7 higher.

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OCTOBER MEAT REVIEW

Wholesale prices of virtually all cuts of meat declined during October, the American Meat Institute stated this week in a review of the livestock and meat trade during the past month.

Fresh pork prices are down from 5 to 18 per cent; lamb has declined about 5 per cent; veal is 9 per cent lower, and beef prices were steady to lower during the month.

Aggregate supplies of all meat in October were greater than supplies during the same month last year, and considerably greater than supplies during the previous month this year, according to estimates by the Institute. Following the usual seasonal increase, pork production in October was considerably greater than during the previous month, although smaller than a year ago. Beef production was substantially greater than that of a year ago, and also greater than during September.

Marketings of all classes of livestock reflected the usual increases which occur at this time of the year, and were considerably greater than during September this year. Although cattle and calves were marketed in greater numbers than during October a year ago, there was some decline in marketings of hogs and sheep as compared with that period.

Livestock prices declined moderately during the month, the greatest changes occurring in prices of hogs which fell 6 per cent.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures made a good advance early, following cotton oil and soybean markets, but declined later on selling by eastern houses. Government purchase of 11,400,000 lbs. of lard brought steadiness to closing. Chicago hog top was \$10.60; bulk of sales \$10.25@10.50. The market on green hams had a slightly easier tone early today.

Cottonseed Oil

Valley and Southeast crude were quoted at 11½¢@11½¢ nominal; Texas, 11½¢@11½¢ nominal at common points, and Dallas, 11½¢@11½¢ nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.61@12.64; Jan. 12.61 sale; Mar. 12.71 sale; May 12.70 sale; 81 lots.

MEATS FOR SMOKING

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's pork plant handbook.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 31, 1941:

PACKER HIDES			
	Week ended Oct. 31	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15½	@15½	@15
Hvy. Tex. str.	@14½	@14½	@13½
Hvy. butt brnd'd str.	@14½	@14½	@13½
Hvy. Col. str.	@14	@14	@13
Ex-light Tex. str.	@15	@15	@13½
Brnd'd cows...	@14½	@14½	@13
Hvy. nat. cows...	@15½	@15½	14½ @15
La. nat. cows...	@15½	@15½	14 @14½
Nat. bulls...	@12	@12	@9½
Brnd'd bulls...	@11	@11	@8½
Califskins ...23½	@27	23½ @27	23 @28
Kips, nat...	@20	@20	@22
Kips, brnd'd...	@17½	@17½	18½ @19
Slunks, reg...	@1.10	@1.10	@1.00
Slunks, hris...	@55	@55	@60

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15½	@15½	12½ @13
Branded ...	@14½	@14½	12 @12½
Nat. bulls...	@12	@12	@8
Brnd'd bulls...	@11	@11	@7½
Califskins ...20½	@23	20½ @23	19 @23½
Kips ...	@18	@18	19½ @20
Slunks, reg...	@1.10	@1.00n	@.85n
Slunks, hris...	@55	@50n	@50n

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers...	@12½	@12½	8½ @8½
Hvy. cows...	12½ @13	12½ @13	8½ @8½
Bufs ...	@14½	@14½	11½ @11½
Extremes ...	@15	@15	@18½
Bulls ...	@8½	@8½	7½ @7½
Califskins ...16	16 @18	16 @18	16 @18½
Kipskins ...	@16	@16	@14½
Horsehides ...5.75@6.70	5.75@6.70	5.10@5.75	

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs.	@1.80	@1.80	@1.65
Dry pelts....24	@24½n	@24n	21 @22

LOCKERS IN STAMP PLAN

At the recent third annual convention of the National Frozen Food Locker Association at Omaha, Neb., locker plant operators endorsed H. R. 5532, under which locker plants would be tied in closely with the federal food stamp plan. It was estimated that enactment of the measure would swell the total number of U. S. locker plants to 40,000 or 50,000 within a few years.

Under the bill, of the funds available for carrying out the stamp plan for removal of surplus agricultural commodities, not to exceed \$1,200,000 thereof would be made available to provide for the issuance to farmers of frozen food locker certificates, in lieu of commodity or food stamps and garden payments, "in order to enable them to take advantage of the marketing and nutritional benefits of frozen food lockers."

Ed. G. Squire, Shenandoah, Ia., was re-elected president of the association. Other officers elected included Horace L. Titus, Sterling, Colo., first vice president; Alvin D. Hatten, Independence, Mo., second vice president; George O. Schlageter, Streator, Ill., third vice president, and N. E. Vandyne, Parsons, Kans., treasurer. Albert Guggedahl, Des Moines, was reappointed secretary.

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Watch Your Condenser

(Continued from page 20.)

cinders and water soluble gases—cause deposits of grime or slime on tube surfaces. Fungus or algae growths thrive in this muck.

A round wire brush can be used for scraping deposits from tube surfaces. Carbonaceous deposits of lime require the use of air or motor driven tube cleaners for their removal. If severe corrosion starts, neutralizing the water with mild chemical treatment will prevent further damage. This treatment is also effective for removing vegetable growths.

Periodic inspection followed by rigorous cleaning will improve condenser performance. Cost of labor for this is small compared with the benefits resulting. Lower condenser pressures result in lower power costs. Roughly, for every 2 lbs. reduction in condenser pressure there is a 1 per cent reduction in power costs.

Fouled surfaces are clearly discernible to the eye, but there are other undesirable conditions that need the attention of the experienced operator. For example, oil used to lubricate compressor is carried as a vapor along with the discharged ammonia gas. The same rule that governs condensation of ammonia also applies to oil vapor. It liquefies in the condenser, flows down tubes and settles under the liquid ammonia. This oil, while not appreciably handicapping the system—provid-

ing it is the right kind of oil—is better out of the condenser than in it. By cracking a small ¼-in. or ½-in. valve tapped into condenser bottom tube sheet, oil is easily drained without loss of ammonia.

The real troubles are air and other non-condensable gases. These lodge in the condenser and have to be coaxed, bullied or wheedled from their hiding places. They are the step-children of pump-outs, leaks when portions of the low side are under a vacuum, decomposition of oil under the heat of compression, etc.

Purging Air and Other Gases

The pressure exerted by the non-condensable gases adds to the normal condenser pressure and increases power cost. They should, therefore, be purged from the condenser. If pressure in condenser is due to ammonia alone, then it would always correspond exactly to the temperature of the liquid ammonia leaving the condenser (barring sub-cooling). Ordinarily the condenser will have a 5- to 10-lb. higher pressure. Further increase indicates the need of purging the foul gas.

There are several types of apparatus designed for this specific purpose and to prevent undue escape of ammonia gas from the system during the process of purging. The original method—crude but practical if carefully controlled and watched—consists in bleeding out non-condensable gases into a small bucket of water.

A more recent development in condenser design is known as the evaporate condenser. Water atomized against a plate in the face of an air stream, as well as a small quantity of water distributed over pipes in sufficient quantity to wet them, is evaporated by a forced air current. For every pound of water evaporated 1,000 B.t.u. are extracted from the condenser. The analogy is clearly evident, because with the commoner forms only 10 to 20 B.t.u. per pound of water circulated are removed. This device reduces the water consumption at about a 10 to 1 rate, with a resultant saving in pumping costs. During cold seasons no water is used. Finned or extended pipe surfaces similar to those installed in unit heaters are used.

For low refrigeration costs watch the "bottle neck."

Curtailement of Light Truck Output Continued

Curtailement of light truck production for civilian use will be continued through December under an order issued October 24 by Priorities Director Nelson. Approximately 109,000 light trucks (those less than 1½ tons) may be produced during the five-month period, August-December, depending upon the availability of scarce materials. This is a reduction of 14 per cent below the same period last year, when about 127,000 light trucks were produced.

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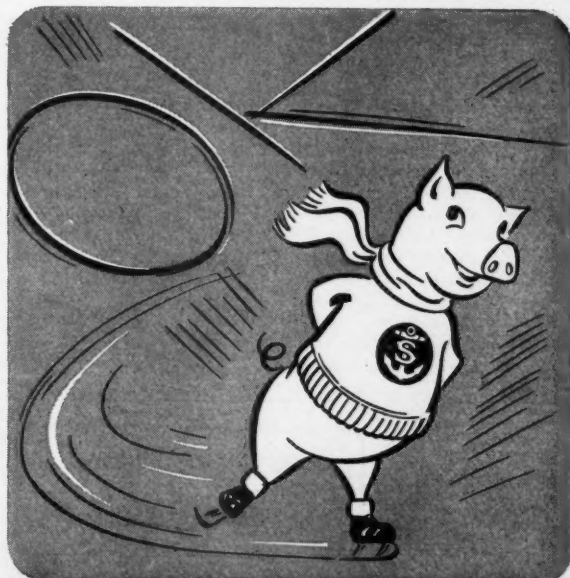
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LIVESTOCK MARKETS *Weekly Review*

Packers' Livestock Costs Still Rising

EXPENDITURES for livestock in September by packers operating under federal inspection were \$5,926,000 greater than during August and \$69,199,000 in excess of the sum spent in September, 1940. Packers spent \$196 million for meat animals; the nearest approach to this figure for September in the last twenty years was in 1928 when \$173 million was paid out.

Expenditures on each class of livestock increased over August: cattle by \$1,639,000; calves by \$1,371,000; hogs by \$1,743,000 and sheep and lambs by \$1,173,000. Amounts spent for livestock were up from 39 to 69 per cent for the different classes of animals compared with September, 1940.

While packers paid more for livestock during September than in August or September, 1940, they also obtained more in live and dressed weight of all classes of animals except hogs. While spending \$1,743,000 more for hogs than in August, they received 14,966,000 lbs. less in live weight and 15,333,000 lbs. less in pork and lard. Compared with September, 1940, they spent \$33,994,000 more for hogs and received 19,414,000 lbs. less in live weight and 5,983,000 lbs. less in pork and lard.

Average dressed weights of all classes of animals slaughtered during September continued much above those of a year earlier: Increase for cattle was 24.77 lbs.; for calves, 6.95 lbs.; hogs, 12.41 lbs., and sheep and lambs, .85 lb. September dressed weight of calves exceeded the August average by 7.72 lbs., while sheep and lambs averaged .58 lb. heavier. Average weight of cattle was 3.27 lbs. lighter and hogs 13.84 lbs. lighter than in August.

During the first three-quarters of

1941, packers spent \$1,590,169,000 for livestock slaughtered under federal inspection compared with \$1,137,090,000 during the same period in 1940. Total live weight purchased during this period in 1941 was 17,315,171,000 lbs. compared with 16,586,416,000 lbs. a year earlier. Total dressed weight was 11,009,396,000 lbs. compared with 10,610,723,000 lbs. during 1940.

Livestock expenditures by packers during September, 1941, and 1940 were as follows:

	Sept., 1941	Aug., 1941	Sept., 1940
Cattle	\$ 90,755,000	\$ 89,116,000	\$ 61,533,000
Calves	10,488,000	9,117,000	7,454,000
Hogs	80,662,000	78,819,000	47,668,000
Sheep	14,121,000	12,948,000	10,171,000
Total	\$196,025,000	\$190,009,000	\$126,826,000

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during September, 1941, with comparisons:

	Sept., 1941	Aug., 1941	Sept., 1940
Cattle	959,354,000	931,199,000	749,490,000
Calves	98,663,000	86,414,000	88,955,000
Hogs	715,085,000	730,051,000	734,479,000
Sheep	133,596,000	128,708,000	122,542,000
Total	1,906,698,000	1,876,372,000	1,695,467,000

Total dressed weight of meat and lard produced under federal inspection during September, with comparisons:

	Sept., 1941	Aug., 1941	Sept., 1940
Cattle	524,699,000	508,931,000	403,831,000
Calves	55,836,000	48,604,000	48,683,000
Pork and lard	534,503,000	549,836,000	540,486,000
Lamb and mutton .	63,094,000	60,864,000	58,108,000
Total	1,178,133,000	1,167,737,000	1,051,108,000

Average dressed weights of cattle, calves, hogs and sheep were all greater in September than a year earlier. Average dressed weights of animals purchased by inspected packers during September:

	Sept., 1941	Aug., 1941	Sept., 1940
Cattle	525.34	529.61	500.57
Calves	125.30	117.53	118.35
Hogs	183.52	197.36	171.11
Sheep	40.42	39.84	39.57

Hog-Corn Ratio Is Now Favorable for Increase

The advance in hog prices since last January has been reflected in considerable improvement in the hog-corn price ratio. The ratio is now well above the long-time average and favorable for expanding hog production, according to the Bureau of Agricultural Economics.

This, together with government assurance that hog prices will be maintained at a fairly high level through June, 1943, is expected to result in a material increase in the size of the 1942 spring pig crop. A large proportion of these pigs will be marketed before the end of 1942, and it appears quite likely that the 1942 goal for hog slaughter will be reached.

The hog-corn price ratio in the United States on October 25, based on barrows and gilts, was 15.0 compared with 9.6 on October 26, 1940. Average price received for hogs on October 25, 1941 was \$10.23, compared with \$6.35 on October 26, 1940. Yellow corn sold for 68.3c per bu. on October 25, 1941 and 65.9c per bu. on October 26, 1940.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during September:

	Sept. 1941	Aug. 1941	Sept. 1940
	Per cent	Per cent	Per cent
Cattle—			
Steers	49.42	50.66	47.52
Cows and heifers	45.72	44.20	47.64
Bulls and stags	4.86	5.14	4.84
Hogs—			
Sows	53.84	59.06	54.72
Barrows	45.15	39.85	44.32
Stags and boars	1.01	1.09	.76
Sheep and lambs—			
Lambs and yearlings	91.94	91.00	92.34
Sheep	8.06	8.40	7.76



*Packers with an Eye
to profits come to K-M*

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DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

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405 Lexington Ave.

New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., October 30.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog supplies were moderate but demand was broad and during the four-day period prices showed consistent gains. Prices were 15¢ to 25¢ above last week's close.

Hogs, good to choice:

160-180 lb.	\$ 9.30@10.15
180-200 lb.	9.80@10.25
200-220 lb.	10.10@10.40
220-240 lb.	9.95@10.30
240-260 lb.	9.75@10.15
260-280 lb.	9.60@10.05

Sows:

330 lbs. down	\$ 9.40@ 9.80
330-400 lb.	9.10@ 9.65
400-500 lb.	8.90@ 9.35

Receipts of hogs at Corn Belt markets for week ended Oct. 30, 1941, were as follows:

	This week	Last week
Friday, Oct. 24	52,600	30,400
Saturday, Oct. 25	33,500	23,700
Sunday, Oct. 26	32,800	22,100
Monday, Oct. 27	46,300	21,200
Tuesday, Oct. 28	34,100	20,200
Wednesday, Oct. 29	27,800	24,600

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during September, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Sept. 1941	Aug. 1941	Sept. 1940
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	75.83	77.03	74.82
Other	24.17	22.97	25.18
Calves—			
Stockyards	64.67	63.74	64.00
Other	35.33	36.26	36.00
Hogs—			
Stockyards	46.75	48.46	48.40
Other	53.25	51.54	51.60
Sheep and Lambs—			
Stockyards	60.42	62.76	62.43
Other	39.58	37.24	37.57

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Oct. 25:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Oct. 25	272,000	364,000	308,000
Previous week	311,000	432,000	365,000
1940	282,000	515,000	303,000
1939	284,000	413,000	302,000
1938	259,000	385,000	348,000
At 11 markets:	Cattle	Hogs	Sheep
Week ended Oct. 25	196,000	249,000	200,000
Previous week	230,000	294,000	182,000
1940	201,000	363,000	199,000
1939	190,000	264,000	207,000
1938	175,000	258,000	219,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, October 30, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 9.75@10.25	\$ 9.75@10.15	\$ 9.65@10.15	\$ 9.50@ 9.90	\$ 9.85@10.10
140-160 lbs.	10.00@10.50	10.10@10.65	10.15@10.65	9.75@10.35	10.00@10.20
160-180 lbs.	10.25@10.55	10.35@10.65	10.40@10.65	10.20@10.50	10.10@10.20
180-200 lbs.	10.40@10.60	10.45@10.65	10.50@10.65	10.40@10.50	10.20 only
200-220 lbs.	10.45@10.65	10.55@10.65	10.60@10.65	10.40@10.50	10.20 only
220-240 lbs.	10.45@10.65	10.55@10.65	10.60@10.65	10.40@10.50	10.10@10.20
240-260 lbs.	10.40@10.65	10.55@10.65	10.60@10.65	10.40@10.50	9.95@10.15
260-280 lbs.	10.35@10.55	10.50@10.60	10.55@10.60	10.30@10.45	9.90@10.10
280-300 lbs.	10.30@10.50	10.45@10.55	10.50@10.55	10.25@10.45	9.85@10.00
300-320 lbs.	10.15@10.40	10.30@10.45	10.35@10.45	10.15@10.30	
Medium:					
160-220 lbs.	9.75@10.40	9.75@10.50	9.65@10.35	9.50@10.40	9.75@10.10
SOWS:					
Good and choice:					
270-300 lbs.	9.90@10.15	9.85@10.00	9.85@10.10	9.50@ 9.75	9.85@ 9.50
300-330 lbs.	9.80@10.05	9.75@10.00	9.75@10.00	9.50@ 9.75	9.30@ 9.35
330-360 lbs.	9.70@ 9.95	9.50@ 9.85	9.50@ 9.85	9.50@ 9.75	9.25@ 9.35
Good:					
360-400 lbs.	9.60@ 9.80	9.25@ 9.65	9.60@ 9.75	9.40@ 9.65	9.15@ 9.35
400-450 lbs.	9.35@ 9.70	9.00@ 9.40	9.35@ 9.75	9.30@ 9.50	9.10@ 9.30
450-500 lbs.	9.10@ 9.40	8.90@ 9.25	9.50@ 9.65	9.10@ 9.40	9.00@ 9.20
Medium:					
250-500 lbs.	8.50@ 9.40	8.65@ 9.40	9.15@ 9.60	8.90@ 9.50	8.90@ 9.25
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	9.25@ 9.85	9.65@10.00			
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	12.25@12.75	11.75@12.25	11.50@12.25	11.50@12.50	11.50@12.50
900-1100 lbs.	12.00@12.75	11.75@12.25	11.50@12.25	11.25@12.50	11.25@12.25
1100-1300 lbs.	11.25@12.50	11.50@12.00	11.00@12.00	10.75@12.25	10.75@12.00
1300-1500 lbs.	11.00@11.75	11.25@11.75	10.75@11.65	10.50@11.50	10.75@11.50
STEERS, good:					
750-900 lbs.	11.25@12.25	10.75@11.75	10.50@11.50	10.50@11.50	10.25@11.50
900-1100 lbs.	10.75@12.25	10.50@11.75	10.50@11.50	10.25@11.50	10.00@11.25
1100-1300 lbs.	10.50@12.00	10.25@11.50	10.25@11.25	10.00@11.25	9.75@11.00
1300-1500 lbs.	10.25@11.25	10.25@11.25	9.85@11.00	10.00@11.00	9.75@11.00
STEERS, medium:					
750-1100 lbs.	9.75@11.25	9.00@10.50	9.00@10.50	8.75@10.25	8.75@10.25
1100-1300 lbs.	9.00@10.75	8.75@10.50	9.00@10.25	8.75@10.25	8.75@10.00
STEERS, common:					
750-1100 lbs.	8.00@ 9.25	8.00@ 9.00	7.50@ 9.00	7.75@ 8.75	7.50@ 8.75
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	12.25@12.75	11.75@12.50	11.50@12.25	11.50@12.25	11.50@12.25
Good, 500-700 lbs.	11.25@12.25	10.50@11.75	10.50@11.50	10.00@11.50	10.25@11.50
HEIFERS:					
Choice, 750-900 lbs.	12.25@12.75	11.50@12.25	11.25@12.00	11.50@12.65	11.25@12.25
Good, 750-900 lbs.	11.00@12.25	10.50@11.75	10.00@11.25	10.00@11.50	9.75@11.25
Medium, 500-900 lbs.	9.00@11.25	8.25@10.50	8.50@10.00	8.00@10.00	8.00@ 9.75
Common, 500-900 lbs.	7.00@ 9.00	7.00@ 8.25	7.25@ 8.50	7.00@ 8.00	6.75@ 8.00
COWS, all weights:					
Good	8.25@ 8.75	8.00@ 8.75	7.75@ 8.50	7.75@ 8.75	7.50@ 8.50
Medium	7.25@ 8.25	7.25@ 8.00	7.00@ 7.75	7.00@ 7.75	7.00@ 7.50
Cutter and common	6.25@ 7.25	6.00@ 7.25	6.00@ 7.00	5.50@ 7.00	5.75@ 7.00
Canner	5.00@ 6.25	5.00@ 6.00	4.50@ 6.00	4.50@ 5.50	5.00@ 5.75
BULLS (Ylgs. Excl.), all weights:					
Beef good	9.00@ 9.50	8.75@ 9.00	8.75@ 9.10	8.40@ 8.65	8.25@ 9.00
Sausage, good	8.75@ 9.35	8.50@ 8.75	8.25@ 8.85	8.40@ 8.65	8.25@ 8.75
Sausage, medium	8.00@ 8.75	8.00@ 8.50	7.50@ 8.25	7.75@ 8.40	7.50@ 8.25
Sausage, cutter and com.	7.00@ 8.00	6.50@ 8.00	6.75@ 7.50	6.50@ 7.75	7.00@ 7.50
VEALERS, all weights:					
Good and choice	12.00@14.00	12.75@14.00	10.50@12.50	11.00@13.00	9.50@12.00
Common and medium	9.00@12.00	10.50@12.75	8.00@10.50	8.00@11.00	7.00@ 9.50
Cull	7.00@ 9.00	6.50@10.50	6.00@ 8.00	6.50@ 8.00	5.00@ 7.00
CALVES, 500 lbs. down:					
Good and choice	8.50@10.00	9.00@10.75	9.25@10.50	8.75@10.50	8.50@10.00
Common and medium	7.25@ 8.50	7.50@ 9.00	7.50@ 9.25	7.00@ 8.75	7.00@ 8.50
Cull	6.00@ 7.25	6.00@ 7.50	6.00@ 7.50	6.00@ 7.00	5.00@ 7.00
Slaughter Lambs and Sheep:					
LAMBS:					
Good and choice*	11.50@11.85	11.00@11.50	11.35@11.60	11.25@11.50	11.00@11.50
Medium and good*	10.50@11.25	10.00@10.75	10.25@11.25	10.25@11.00	9.25@10.75
Common	9.25@10.25	8.25@ 9.75	8.75@10.25	9.00@10.00	8.25@ 9.00
YLG. WETHERS (Shorn):					
Good and choice*	9.50@10.00	9.25@10.00	9.25@ 9.85	9.25@10.00	
Medium*	8.00@ 9.25	8.00@ 9.00	7.50@ 9.25	8.00@ 9.25	
EWES (Shorn):					
Good and choice	4.75@ 5.75	4.50@ 5.50	4.00@ 5.25	5.00@ 5.75	4.25@ 5.25
Common and medium	3.50@ 4.75	2.75@ 4.50	2.75@ 4.00	4.00@ 5.00	2.75@ 4.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

THE CUDAHY PACKING CO.
PRODUCERS, IMPORTERS AND EXPORTERS OF
Sausage Casings
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

Vogt's Liberty Bell Brand
Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 25, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 6,206 hogs; Swift & Company, 5,544 hogs; Wilson & Co., 7,403 hogs; West-
era Packing Co., Inc., 1,302 hogs; Agar Packing
Co., 8,112 hogs; Shippers, 5,903 hogs; Others,
22,800 hogs.

Total: 43,772 cattle; 3,953 calves; 53,800 hogs;
18,589 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,826	538	1,420	5,930
Cudahy Pkg. Co.	2,742	442	1,086	4,277
Swift & Company	2,845	564	2,012	4,369
Wilson & Co.	2,586	454	1,645	3,848
Indep. Pkg. Co.
Kornblum Pkg. Co.
Others	3,464	550	2,302	913
Total	15,955	2,548	8,825	19,337

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,326	2,440	4,380
Cudahy Pkg. Co.	3,847	1,894	3,791
Swift & Company	3,966	1,449	4,733
Wilson & Company	1,880	1,619	2,330
Others	...	5,470	...
Cattle and calves: Eagle Pkg. Co., 4; Greater Omaha Pkg., 44; Geo. Hoffman, 41; Lewis Pkg. Co., 721; Nebraska Beef Co., 697; Omaha Pkg. Co., 196; John Roth Pkg. Co., 84; So. Omaha Pkg. Co., 924; Lincoln Pkg. Co., 206.			
Total: 17,936 cattle and calves; 12,372 hogs; 15,234 sheep bought direct.			

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,763	3,023	7,427	9,206
Swift & Company	4,020	3,227	9,977	8,027
Hunter Pkg. Co.	1,563	70	4,121	1,152
Hell Pkg. Co.	2,609	...
Krey Pkg. Co.	3,971	...
Laclede Pkg. Co.	4,018	...
Sieloff Pkg. Co.	972	...
Shippers	7,992	1,914	14,385	3,368
Others	3,233	84	84	543
Total	20,571	8,318	47,114	22,296

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,948	226	5,200	10,790
Armour and Company	2,416	257	5,903	4,684
Others	1,630	205	1,099	3,000
Total	5,994	688	12,211	1,847
Not including 207 cattle, 45 calves, 1,503 hogs and 576 sheep bought direct.				

SIoux CITY

	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,388	102	2,798
Armour and Company	3,478	73	3,048
Swift & Company	2,854	45	1,951
Shippers	3,043	398	2,893
Others	235	7	12
Total	13,018	625	10,702

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,732	1,897	2,722	855
Wilson & Co.	3,513	2,182	2,722	594
Others	219	28	1,538	168
Total	7,464	4,107	6,982	1,527
Not including 46 cattle, 858 hogs and 144 sheep bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	732	354	1,799	1,280
Wichita D. B. Co.	11
Dunn-Ostertag	80	...	64	...
Fred W. Dold	163	...	491	...
Sunflower Pkg. Co.	51	...	150	...
Pioneer Cattle Co.	71
Excel Pkg. Co.	228
Others	3,080	...	363	411
Total	4,425	354	2,867	1,691
Not including 20 cattle, 214 calves and 973 hogs bought direct.				

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,103	131	1,483	10,286
Swift & Company	1,550	233	2,010	3,627
Cudahy Pkg. Co.	1,132	41	1,043	2,040
Others	2,039	145	1,064	10,444
Total	5,833	550	5,600	26,397

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,472	3,446	14,587	8,590
Cudahy Pkg. Co.	1,091	1,519	...	4,134
Riffin & Son	917	63
Swift & Company	6,455	4,764	23,874	13,515
Others	5,550	97
Total	18,485	10,189	38,461	26,539

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
King & Co.	1,918	608	10,762	4,030
Armour and Company	597	228	2,778	...
Hillmeier Bros.	8	...	824	...
Stumpf Bros.	146	...
Stark & Wetzel	234	28	677	...
Wabnitz and Deters	70	61	417	67
Mass Hartman Co.	45	15
Shippers	1,785	1,084	14,971	7,914
Others	1,080	714	172	477
Total	5,716	2,828	39,747	12,488

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	11	...	471
E. Kahn's Sons Co.	477	180	7,506	1,423
Levey Packing Co.	2	...	3,673	...
H. H. Meyer Pkg. Co.	18
J. Schlachter	141	109	...	56
J. & F. Schroth P. Co.	19	...	2,596	...
J. F. Stegner Co.	310	170	...	25
Shippers	640	83	2,018	1,129
Others	1,742	683	735	254
Total	3,349	1,246	16,835	3,255
Not including 1,591 cattle, 28 calves, 2,729 hogs and 322 sheep bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,211	2,526	1,460	2,742
Swift & Company	3,038	2,674	1,020	3,489
Blue Bonnet Pkg. Co.	292	41	529	13
City Pkg. Co.	451	31	866	...
Rosenthal Pkg. Co.	33	10	23	2
Total	7,025	5,282	3,898	6,246

RECAPITULATION

CATTLE

	Week ended Oct. 25	Prev. week	Cor. week, 1940
Chicago	43,772	42,632	30,406
Kansas City	15,955	22,400	17,601
Omaha	17,936	19,591	17,277
East St. Louis	20,571	20,730	23,175
St. Joseph	5,994	7,721	5,801
Sioux City	13,018	14,978	10,988
Oklahoma City	7,464	6,499	4,994
Wichita	4,425	6,450	2,205
Denver	5,833	5,357	4,199
St. Paul	18,485	17,826	16,194
Milwaukee	4,410	4,400	4,752
Indianapolis	5,716	6,775	5,912
Cincinnati	3,349	4,336	4,859
Ft. Worth	7,025	7,138	7,242
Total	173,953	187,433	155,605

HOGS

	Week ended Oct. 25	Prev. week	Cor. week, 1940
Chicago	53,360	56,768	65,758
Kansas City	8,325	14,505	16,044
Omaha	12,372	19,943	25,107
East St. Louis	47,114	52,805	60,195
St. Joseph	12,211	19,965	18,882
Sioux City	10,702	17,599	16,101
Oklahoma City	6,982	6,643	7,455
Wichita	2,867	4,656	5,640
Denver	5,600	6,205	6,231
St. Paul	38,461	46,401	69,944
Milwaukee	1,246	1,519	1,770
Indianapolis	39,747	52,375	61,782
Cincinnati	16,835	19,770	27,279
Ft. Worth	3,898	5,094	7,547
Total	272,617	336,347	404,108

SHEEP

	Week ended Oct. 25	Prev. week	Cor. week, 1940
Chicago	18,559	19,072	18,898
Kansas City	19,337	17,724	18,014
Omaha	15,234	12,527	12,680
East St. Louis	22,296	13,444	15,932
St. Joseph	1,847	17,836	16,470
Sioux City	16,490	9,971	13,563
Oklahoma City	1,527	626	3,153
Wichita	1,691	1,538	2,424
Denver	26,397	26,771	16,828
St. Paul	26,539	18,346	29,848
Milwaukee	2,821	3,490	3,127
Indianapolis	12,488	10,644	11,770
Cincinnati	1,246	4,506	3,780
Ft. Worth	6,246	3,777	8,622
Total	172,748	160,272	176,079
*Cattle and calves. †Not including directs.			

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended October 24:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,800	2,225	2,625	1,300
San Francisco	550	35	3,500	3,500
Portland	3,235	525	3,000	3,150

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,342 cattle, 2,178 calves, 30,339 hogs and 9,001 sheep.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Oct. 20	22,884	2,147	18,843	8,812
Tues., Oct. 21	8,107	1,977	20,274	6,944
Wed., Oct. 22	7,565	582	12,681	5,262
Thurs., Oct. 23	5,124	671	15,066	7,526
Fri., Oct. 24	1,303	658	13,141	4,404
Sat., Oct. 25	700	460	5,300	2,700

*Total this week... 45,683 5,515 85,304 33,455
Prev. week... 44,526 6,018 90,755 30,601
Year ago... 40,539 6,814 111,800 37,771
Two years ago... 41,171 7,296 82,445 34,589

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Oct. 20	5,624	298	2,201	888
Tues., Oct. 21	3,199	262	855	506
Wed., Oct. 22	3,996	90	415	21
Thurs., Oct. 23	1,753	137	759	1,066
Fri., Oct. 24	500	100	1,500	500
Sat., Oct. 25	100	...	100	100

Total this week... 15,172 877 5,830 2,007
Previous week... 15,061 878 4,983 3,092
Year ago... 14,206 1,642 4,033 4,578
Two years ago... 15,035 1,166 5,917 6,818

*Including 2,300 cattle, 1,905 calves, 31,801 hogs and 14,174 sheep direct to packers.

†All receipts include directs.

†OCTOBER AND YEAR RECEIPTS

	October	Year
Cattle	152,896	146,347
Calves	21,158	19,689
Hogs	280,476	308,417
Sheep	126,510	140,267
Total	581,040	614,720

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Oct. 25	\$11.15	\$10.20	\$5.00	\$11.35	\$10.20
Previous week	11.35	10.40	4.85	10.90	10.90
1940	11.75	6.30	3.75	9.35	9.35
1939	9.75	6.70	3.50	8.25	8.25
1938	10.50	7.90	3.00	8.55	8.55
1937	11.85	9.15	3.50	9.60	9.60
1936	9.65	9.25	3.25	8.35	8.35
Av. 1936-40	\$10.70	\$7.85	\$3.40	\$9.00	\$9.00

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended Oct. 25	80,511	79,474	31,048	13,048
Previous week	80,240	86,551	27,722	13,048
1940	26,783	107,396	33,163	13,048
1939	26,343	75,291	28,637	13,048
1938	25,142	82,014	45,859	13,048
1937	27,012	70,287	29,297	13,048

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices— Top	Av.
*Week ended Oct. 23	85,300	240	\$10.80	\$10.20
Previous week	90,755	241	11.05	10.40
1940	111,800	241	6.55	6.30
1939	82,445	245	7.15	6.70
1938	91,416	229	8.25	7.90
1937	79,349	235	10.00	9.15

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended October 25, 1941:

	CATTLE		
	Week ended Oct. 25	Prev. week	Cor. week 1940
Chicago ¹	22,237	22,290	24,838
Kansas City	18,503	25,798	21,837
Omaha	16,087	21,550	18,258
East St. Louis	12,579	13,675	13,893
St. Joseph	5,889	8,411	6,037
St. Paul	10,322	10,700	7,891
Wichita	5,013	7,125	8,058
Philadelphia	2,087	2,123	2,205
Indianapolis	1,995	2,194	1,772
New York & Jersey City	11,065	9,335	7,594
Oklahoma City	11,617	10,196	7,601
Cincinnati	4,204	4,594	4,432
St. Paul	5,675	4,919	3,777
St. Paul	18,441	17,833	12,145
Milwaukee	3,791	4,280	4,180

Total 149,385 165,109 139,238

*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Oct. 25	Prev. week	Cor. week 1940
Chicago	102,873	100,351	117,728
Kansas City	35,202	48,595	48,111
Omaha	26,212	35,130	38,123
East St. Louis	65,419	61,499	77,176
St. Joseph	12,713	19,670	20,543
St. Paul	16,921	19,631	22,081
Wichita	3,640	5,999	6,468
Philadelphia	10,614	16,285	18,944
Indianapolis	21,602	26,460	28,660
New York & Jersey City	47,908	44,516	56,083
Oklahoma City	7,940	8,005	9,330
Cincinnati	15,394	17,477	21,617
St. Paul	1,746	6,380	6,468
St. Paul	38,461	46,401	69,944
Milwaukee	11,207	13,517	13,552

Total 427,852 469,916 552,726

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Oct. 25	Prev. week	Cor. week 1940
Chicago	14,794	14,411	14,320
Kansas City	19,337	17,724	19,014
Omaha	17,682	17,355	16,307
East St. Louis	15,966	12,323	14,339
St. Joseph	15,474	14,567	15,304
St. Paul	14,829	10,275	13,571
Wichita	1,891	1,788	2,425
Philadelphia	2,753	3,747	4,060
Indianapolis	4,961	4,394	3,102
New York & Jersey City	60,829	48,071	53,839
Oklahoma City	1,671	626	3,183
Cincinnati	2,504	2,626	3,062
St. Paul	10,049	9,542	6,846
St. Paul	28,339	18,346	29,843
Milwaukee	1,541	2,672	1,514

Total 210,620 178,467 200,673

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, October 28, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:	
Steers, medium	\$ 9.40@ 9.80
Cows, medium	7.00@ 8.00
Cows, cutter and common	5.75@ 7.00
Cows, canners	4.25@ 5.75
Bulls, good	9.00@ 9.75
Bulls, medium	8.00@ 9.00
Bulls, cutter to common	7.00@ 8.00
CALVES:	
Vealers, good and choice	\$12.00@15.00
Vealers, common and medium	8.50@12.00
Calves, culls	6.50@ 8.50
Calves, good and choice	8.00@10.00
Calves, common and medium	7.00@ 8.00
Calves, culls	6.00@ 7.00
HOGS:	
Hogs, good and choice, 180-lb.	\$ 10.90
Hogs, good and choice, 208-lb.	10.85
LAMBS:	
Lambs, good and choice	\$12.25@12.50
Lambs, medium and good	10.75@12.00
Lambs, common	9.00@10.25

Receipts of salable livestock at Jersey City public market for the week ended with October 24:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,427	3,287	117	2,894
Total, with directs	3,184	13,521	22,781	49,476
Previous week:				
Salable receipts	2,213	2,815	574	2,404
Total, with directs	7,598	11,501	22,367	38,671

*Including hogs at 31st street.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending October 27, 1941	11,113	3,242	3,131
Week previous	8,658	2,290	2,828
Same week year ago	8,878	2,486	2,875
COWS, carcass			
Week ending October 27, 1941	823	1,834	2,612
Week previous	694	1,200	2,395
Same week year ago	1,128	1,400	3,035
BULLS, carcass			
Week ending October 27, 1941	570	980	115
Week previous	460	622	107
Same week year ago	474	937	32
VEAL, carcass			
Week ending October 27, 1941	10,578	1,084	668
Week previous	8,176	881	659
Same week year ago	10,876	1,029	859
LAMB, carcass			
Week ending October 27, 1941	48,883	13,229	17,748
Week previous	40,108	14,819	17,542
Same week year ago	44,878	15,041	21,738
MUTTON, carcass			
Week ending October 27, 1941	1,933	317	50
Week previous	751	221	894
Same week year ago	1,911	682	1,326
PORK cuts, lbs.			
Week ending October 27, 1941	2,948,092	372,320	528,104
Week previous	1,690,173	557,821	370,215
Same week year ago	2,741,733	659,690	462,181
BEEF cuts, lbs.			
Week ending October 27, 1941	342,447
Week previous	610,895
Same week year ago	271,167

LOCAL SLAUGHTERS

	CATTLE, head	CALVES, head	HOGS, head	SHEEP, head
Week ending October 25, 1941	11,065	2,087
Week previous	9,335	2,123
Same week year ago	7,564	2,305
Week ending October 25, 1941	14,387	2,722
Week previous	12,060	2,457
Same week year ago	14,022	2,838
Week ending October 25, 1941	47,808	16,614
Week previous	44,516	16,285
Same week year ago	56,083	18,944
Week ending October 25, 1941	60,829	2,753
Week previous	48,071	3,747
Same week year ago	53,839	4,060

Country dressed product at New York totaled 3,923 veal, no hogs and 154 lambs. Previous week 4,088 veal, no hogs and 185 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for the week ended October 24 was 87,173 head under 1940, totaling 692,432 head against 779,605 head. Cattle slaughter amounted to 182,151 head compared with 159,982 head one year earlier. Sheep and lamb slaughter totaled 288,945 head, a decrease of 2,119 head.

Number of animals processed in 27 centers for week ended October 24:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	11,274	14,478	45,533	60,930
Phila. & Balt.	3,951	1,214	28,674	1,488
Ohio-Indiana Group ²	9,370	3,156	56,056	10,477
Chicago ³	32,719	6,548	102,873	44,227
St. Louis Area ⁴	16,571	11,816	65,419	20,563
Kansas City	18,042	5,546	35,702	19,717
Southwest Group ⁵	21,215	12,550	28,073	21,453
Omaha	17,849	585	28,212	21,513
St. Paul-Wisc. Group ⁶	9,793	211	16,921	16,380
Interior Iowa & So. Minn. ⁷	15,208	6,728	157,037	43,168
Total	182,151	90,882	692,432	288,945
Total prev. week	182,643	81,233	701,502	288,846
Total last year	159,982	84,073	779,605	291,064

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	Week ended Oct. 23	Last week 1940	Same week 1940
STEERS			
Toronto	\$ 9.35	\$ 9.50	\$ 8.25
Montreal	10.00	10.00	8.25
Winnipeg	9.00	9.00	7.75
Calgary	8.25	8.50	7.00
Edmonton	9.25	8.25	7.00
Prince Albert	8.25	7.50	6.50
Moose Jaw	8.00	8.00	6.75
Saskatoon	8.00	8.00	6.50
Regina	8.00	8.00	6.25
Vancouver	9.00	9.00	7.65

	Week ended Oct. 23	Last week 1940	Same week 1940
VEAL CALVES			
Toronto	\$13.50	\$13.50	\$11.50
Montreal	13.50	13.50	11.00
Winnipeg	11.50	11.50	9.00
Calgary	9.50	9.25	7.50
Edmonton	10.00	10.00	7.50
Prince Albert	9.00	9.00	7.50
Moose Jaw	9.50	9.50	7.50
Saskatoon	10.00	10.00	8.00
Regina	10.00	10.00	7.50
Vancouver	7.50

	Week ended Oct. 23	Last week 1940	Same week 1940
HOG CARCASSES*			
Toronto	\$14.85	\$14.75	\$12.00
Montreal	15.00	15.00	12.00
Winnipeg	13.75	13.75	11.15
Calgary	13.50	13.50	10.85
Edmonton	13.70	13.70	10.85
Prince Albert	13.60	13.50	10.75
Moose Jaw	13.50	13.40	10.80
Saskatoon	13.40	13.30	10.55
Regina	13.55	13.55	10.85
Vancouver	14.50	14.45

*Official Canadian hog grades are now on carcass basis, quotations from BI Grade, Grade A, \$1.00 premium.

	Week ended Oct. 23	Last week 1940	Same week 1940
GOOD LAMBS			
Toronto	\$12.00	\$11.75	\$ 9.25
Montreal	11.00	11.00	9.00
Winnipeg	9.75	9.75	7.75
Calgary	9.50	9.50	8.25
Edmonton	9.25	9.25	9.00
Prince Albert	8.50	8.65	7.00
Moose Jaw	9.00	9.10	7.75
Saskatoon	8.75	8.65	7.00
Regina	9.00	9.00	7.50
Vancouver	11.25	11.25	9.00

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Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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SUPERINTENDENT—Young man with general operating and manufacturing experience in all departments seeks permanent connection with reliable packer. W-443, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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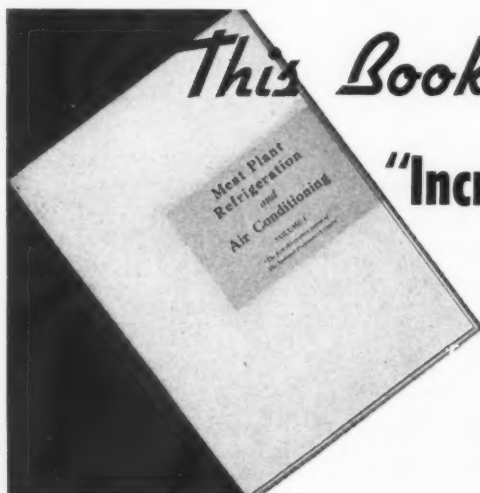
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

HUNTER PACKING COMPANY

East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM**

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL

GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

"BOSS" CUTTER—CUTS COSTS AS WELL AS MEAT



The installation of a "BOSS" Cutter, from the very first turn of the bowl, means money in your pocket. Its durable, sturdy construction will give you years of uninterrupted service with minimum cost of upkeep.

Less power is required to operate the machine—a saving in motor cost as well as electric power.

There is so little friction that the cutting operation can be prolonged to assure complete mincing

of every particle of meat, eliminating undesirable lumps and sinews. This improves the quality of your finished product.

Ice may be used liberally and helps to produce a juicy, palatable sausage for which there is always a demand.

The Unloader is a distinct "BOSS" Feature—found solely on "BOSS" Cutters. In less than half a minute the largest size cutter is completely emptied—a decided time and labor saver.

**You are bound to find that the "BOSS" gives
Best Of Satisfactory Service**



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

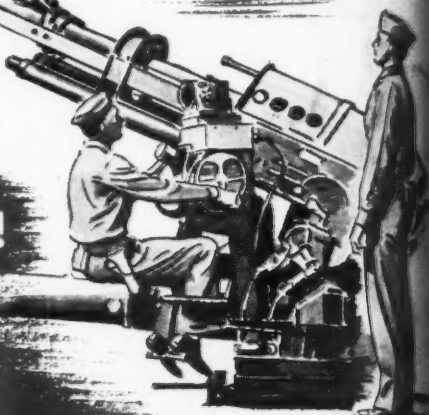
MAIL ADDRESS
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

PRECISION

... TO A FRACTION OF AN INCH!

THE U.S. 90 Mm. ANTI-AIRCRAFT GUN is calibrated to microscopic exactness. High power shells are machined with infinite care to fit the bore of this vital artillery piece, so necessary to American defense.



Swift's Selected Natural Casings, too, give you PERFECT UNIFORMITY!

● Every Swift Pork and Sheep Casing is actually *measured* for diameter...carefully graded to size. This special calibrating operation assures *your* pork sausage of the perfect uniformity, the attractive appearance that produces gratifying sales.

These natural casings have a pearly whiteness, a clearer transparency that really show off your tender, juicy sausages. *This casing does* give appetite-appeal to your sausage—in the package, or served up sizzling brown! *This casing does* help sell...bring repeat sales!

And Swift's Natural Casings hold down stuffing costs because they're *selected*—every foot is inspected to eliminate holes and excess strands. In every bundle you get full, usable yardage...maximum stuffing capacity.

Don't waste good sausage on inferior casings! After all, the people who buy your pork sausage eat the casing, too! It pays to invest in the uniformity, freshness, and high quality of Swift's Selected Natural Casings. Your local Swift salesman will be glad to give you detailed information.

SWIFT'S SELECTED *Natural* CASINGS



because
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Swift's
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